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REPORT OF 1976 MICROBIOLOGICAL DATA COLLECTION PROGRAM

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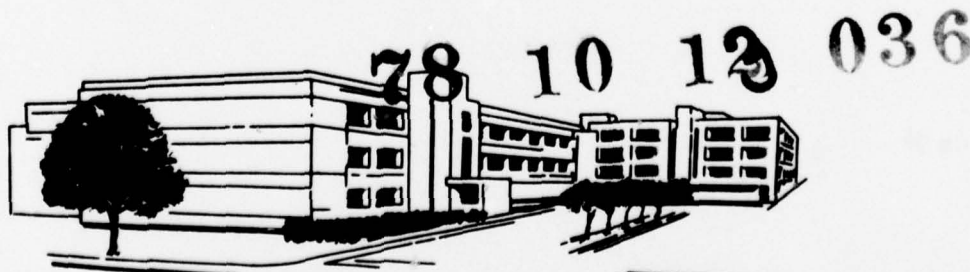
KAREN E. TREFZ



DEPARTMENT OF NUTRITION
FOOD HYGIENE DIVISION

and

DEPARTMENT OF INFORMATION SCIENCES
JULY 19, 1978



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ABSTRACT

This data base is invaluable in evaluating the microbiological quality of food items and in the establishment of realistic food microbiological standards.

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The results obtained from the microbiological analyses of food items (with the exception of fresh dairy products) are tabulated for 1976. The analyses were performed by official Department of Defense medical laboratories. This tabulation was performed by use of computer programs designed by the Department of Information Sciences, Letterman Army Institute of Research (LAIR), utilizing in-house and the Lawrence Berkeley Livermore computer facilities. Food Hygiene Division, LAIR, is the operating element.

The addition of the 1976 data makes a total of five years of data tabulated. This data base is invaluable in evaluating the microbiological quality of food items and in the establishment of realistic food microbiological standards.

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PREFACE

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Florida 32060.

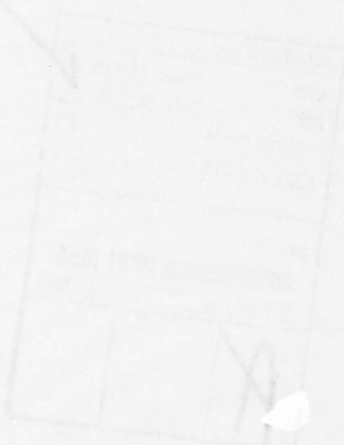


TABLE OF CONTENTS

	<u>Page</u>
ABSTRACT	1
PREFACE	11
TABLE OF CONTENTS	111
LIST OF TABLES	iv
LIST OF FIGURES	vi
INTRODUCTION	1
MATERIALS AND METHODS	1
RESULTS AND DISCUSSION OF RESULTS	1
RECOMMENDATIONS AND CONCLUSIONS	5
REFERENCES	6
GLOSSARY OF TERMS	87
DISTRIBUTION LIST	88

LIST OF TABLES

	<u>Page</u>
TABLE 1: Participating laboratories, location and number of samples tested	7
TABLE 2: Reasons for submission and Item Class listing	8
TABLE 3: Microbiological isolates submitted as food poisoning suspects	10
TABLE 4: Microbiological isolates from Baby Food Samples	14
TABLE 5: Microbiological isolates from Bakery Products	15
TABLE 6: Microbiological isolates from Catsup	16
TABLE 7: Microbiological isolates from Desserts	16
TABLE 8: Microbiological isolates from Chili	16
TABLE 9: Microbiological isolates from Cheese samples	17
TABLE 10: Microbiological isolates from Drinks	18
TABLE 11: Microbiological isolates from Fruit	19
TABLE 12: Microbiological isolates from Milk and Milk Products	20
TABLE 13: Microbiological isolates from Pet Food	20
TABLE 14: Microbiological isolates from Pickles	20
TABLE 15: Microbiological isolates from Pizza	21
TABLE 16: Microbiological isolates from Salad Dressing	21
TABLE 17: Microbiological isolates from Vegetables	22
TABLE 18: Microbiological isolates from Syrup	24
TABLE 19: Microbiological isolates from Topping	24
TABLE 20: Microbiological isolates from Margarine	24
TABLE 21: Microbiological isolates from Meats Canned	24

LIST OF TABLES (Cont)

	<u>Page</u>
TABLE 22: Microbiological isolates from Soup	25
TABLE 23: Microbiological isolates from Eggs	25
TABLE 24: Microbiological isolates from Foil Pack Meals	25
TABLE 25: Microbiological isolates from Miscellaneous Canned Products	26
TABLE 26: Microbiological isolates from other Miscellaneous Food Items	27
TABLE 27: Microbiological isolates from Sauces	29
TABLE 28: Microbiological results of analyzing Inflight Meals, Luncheon Meats, Salads, Sandwich Spreads, Sandwiches, Precooked Frozen Meals, Seafoods, and Sausages	30
TABLE 29: Microbiological results of analyzing Beef, Pork, and Poultry	58

LIST OF FIGURES

	<u>Page</u>
FIG. 1 - Microbiological Results; Beef - Cube Steak Beef - Cube Steak Frozen Beef - Ground	70
FIG. 2 - Microbiological Results; Beef - Ground + Added Soya Beef - Ground Frozen Beef - Ground Patties	71
FIG. 3 - Microbiological Results; Beef - Ground Patties Frozen Beef - Ground Round Beef - Hamburger	72
FIG. 4 - Microbiological Results; Beef - Hamburger Frozen Beef - Hamburger Patties Beef - Hamburger Patties Frozen	73
FIG. 5 - Microbiological Results; Beef - Lean Ground Beef - Lean Ground Frozen Beef - Stew Meat	74
FIG. 6 - Microbiological Results; Beef - Swiss Steak Sandwiches - Ham + Cheese Sandwiches - Roast Beef	75
FIG. 7 - Microbiological Results; Pork - Ham Canned Pork - Ham Diced Pork - Ham Sliced	76
FIG. 8 - Microbiological Results; Sausage - Bologna Sausage - Bologna Sliced Sausage - Pork	77
FIG. 9 - Microbiological Results; Sausage - Pork Hot Sausage - Pork Links Sausage - Pork Links Frozen	78
FIG. 10 - Microbiological Results; Sausage - Salami Sliced Luncheon Meats - Pickle + Pimento Loaf Poultry - Turkey Ground Frozen	79

LIST OF FIGURES (Cont)

	<u>Page</u>
FIG. 11 - Microbiological Results; Salads - Chef Salads - Garden Salads - Lettuce	80
FIG. 12 - Microbiological Results; Salads - Carrot + Raisin Salads - Chix	81
FIG. 13 - Microbiological Results; Salads - Cole Slaw Salads - Ham	82
FIG. 14 - Microbiological Results; Salads - Pimento Salads - Pimento Cheese	83
FIG. 15 - Microbiological Results; Salads - Macaroni Salads - Potato	84
FIG. 16 - Microbiological Results; Salads - Pear Jello Salads - Perfection	85
FIG. 17 - Microbiological Results; Salads - Spring Salads - Tossed	86

INTRODUCTION

The dramatic reduction in human disease attributed to the elimination or reduction of foodborne pathogens in milk and water supplies since the turn of the century continues to stimulate interest in the establishment of microbiological criteria for food items. To be successful, food microbiological standards must be based on sound, scientifically-derived data. Large quantities of appropriately derived data exist but are not readily accessible to rapid centralized retrieval. Thus, data that could be used in the establishment of food microbiological standards are lost. Consequently, The Surgeon General of the Army sponsored the development of a computerized storage and retrieval program for food microbiological analysis data generated in DoD laboratories.

This is the fifth in a series of reports that tabulate and report such data. The data contained in these reports will be invaluable in the establishment of microbiological criteria and in the identification of potential military public health hazards. Data generated during 1976 are presented in the form of tables and graphs. Discussion of significant results is included.

MATERIALS AND METHODS

The data collection and reporting system is the same as the system reported in 1973 (1) and modified in 1975 (2).

RESULTS AND DISCUSSION OF RESULTS

Technical data: Selected statistics pertaining to the 1976 file are:

Number of participating laboratories	10
Total sample headings	8048
Total analyses performed	27935
Standard plate counts performed	6562
Coliform counts performed	7356
Yeast and mold counts performed	1626

1. Fowler, J.L. et al, Report No. 27, Presidio of San Francisco, California: Letterman Army Institute of Research, November 1975
2. Fowler, J.L. et al, Report No. 32, Presidio of San Francisco, California: Letterman Army Institute of Research, October 1976

<u>Escherichia coli</u> analyses performed	3678
<u>Salmonella</u> analyses performed	1304
<u>Clostridium perfringens</u> analyses performed	612
Clostridia - not perfringens, analyses performed	25
Types of foods analyzed	775

The participating laboratories, their locations, and the number of submissions from each during 1976 are listed in Table 1. Laboratory 01, Central Food Preparation Facility (CFPF) Food Quality Control Laboratory, was activated on 2 February 1976. This laboratory was established to monitor the microbial quality of food items at critical control points during production in the pilot CFPF. Since CFPF was not fully operational and emphasis was placed on sampling items considered to present a potential health hazard at critical control points in processing, the types of foods analyzed were somewhat limited. A large portion of the 1141 CFPF samples were pork, salads, and cheese. A total of 8048 samples were analyzed in 1976 compared to 6120, 7639, 7409, and 7346 samples analyzed in 1972, 1973, 1974, and 1975, respectively (2).

Table 2 lists the reasons for submission and the number of samples submitted to the laboratories. There were no additional reasons or deletion of reasons from those reported in 1975 (2). The samples analyzed by Laboratory 01 in support of CFPF were listed as surveillance, which resulted in a sizeable increase in the number of samples in that category. Sample submission for procurement was reduced considerably from 1975 (2), which in-turn was reduced from 1974 (3). Also included in Table 2 are the item classes and the number of samples in each class. Large increases in submission of cheese and pork samples were the result of the laboratory monitoring of the CFPF.

Two-hundred and nine food samples were submitted as suspect foods in outbreaks of gastrointestinal disease. A listing of the different food items and organisms isolated is provided by Table 3. Staphylococcus aureus, Escherichia coli, Clostridium perfringens, Bacillus species, Clostridium novyi, Proteus mirabilis, Pseudomonas putrefaciens, and Peptostreptococcus sp. were isolated from 17, 7, 5, 11, 1, 2, 1 and 1 samples, respectively. A total of 80 different food items were submitted as possible causes for foodborne illness.

During 1976 a total of 66 samples of baby food (Table 4) were submitted for microbiological analyses with only two samples yielding viable organisms: Penicillium species and Achromobacter species. As

3. Fowler, J.L. et al, Report No. 28, Presidio of San Francisco, California: Letterman Army Institute of Research, June 1976

previously reported (1,2,3), it is suspected that adverse storage conditions may contribute to chemical deterioration of these products since they are rarely contaminated with microorganisms. Since baby food is marketed in vacuum-packed glass jars, samples with no vacuum could be the result of consumers opening the product rather than from the presence of bacteria which survived processing or from chemical decomposition.

Table 5 lists the 58 bakery products analyzed during 1976. The only isolates were Bacillus species and E. coli from doughnuts. The significance of Bacillus organisms is dependent upon the species present, which was not identified on any of the laboratory reports. E. coli is significant because of its association with fecal contamination.

Only 5 samples of catsup were submitted for analysis in 1976. One isolation of Saccharomyces cerevisiae and one isolation of Bacillus species were reported as shown in Table 6. Since catsup is a high acid food, the presence of these organisms is of little, if any, public health significance. The source of contamination by S. cerevisiae is probably the result of improper handling rather than lack of thermal processing. No significant results were reported from desserts or chili (Tables 7 and 8). Table 9 reports the isolation of S. aureus, E. coli, Streptococcus sp., Citrobacter freundii, Bacillus licheniformis, Bacillus sp., and yeast and molds from 4, 29, 2, 2, 2, 1 and 3 cheese samples, respectively. Laboratory 01 found 4 of 63 cheddar samples contaminated with E. coli. These findings prompted an epidemiologic investigation which identified the source of the contaminating organisms to be a commercially purchased meat slicer which could not be dismantled for proper sanitization. Subsequently, an unsatisfactory materiel report was filed on the incriminated equipment to alert other users and to preclude future GSA procurements of the item. Considering the relatively high number of E. coli isolates from the cheddar cheese samples analyzed by other laboratories it would appear that processing, storage, and handling of this product could be improved.

Table 10 lists the microbiological isolates from 185 drink samples submitted during 1976. Due to the nature of these products and considering the fact that they have not presented any significant microbiological public health hazards in the past, the need for analyzing individual items should be carefully considered by the requestor.

A total of 139 samples of fruit were submitted for microbiological examination. The results of these analyses, as listed in Table 11, showed no isolates were obtained. Many of the items were submitted because of swollen cans. As reported previously, the most frequent reason for swollen cans in high acid products is a chemical reaction between the product and the can (2). Appearance, age, and storage history should be taken into consideration before excessive numbers of swollen fruit cans are submitted for microbial analysis. The isolates from milk and milk products are listed in Table 12.

Pet food (Table 13), particularly dog food, continued to present a significant public health hazard. Salmonellae were isolated in 5 of 48 analyses, 2 of which were S. enteritidis ser. seftenberg from dry dog food. Such a high incidence of Salmonella suggests the need for more careful monitoring of production, handling, and storage of dog food.

Tables 14 through 25 provide the results from pickles, pizza, salad dressing, vegetables, syrup, desert topping, margarine, meats canned, soup, eggs, foil pack meals, and miscellaneous canned products submitted and analyzed in 1976. The only finding of significance was the isolation of B. stearothersophilus from canned asparagus reported in Table 17. These results are similar to previous years and provide an expanded data base for comparison purposes.

Table 26 lists the analytical data from other miscellaneous food products. Of particular interest are the results listed for texturized vegetable protein analyzed by Laboratory 02. These items were part of a research project evaluating the effects of soy protein extension of ground beef. As indicated in Table 26, a number of organisms of public health significance were isolated from these products. A more detailed discussion of these products has been published elsewhere (4). The isolates obtained from sauces are shown in Table 27. The nearly 10-fold increase in analyses of sauces resulted from ALFOODACT 2-76 (5), which identified a number of sauces as possibly being contaminated with mold.

The microbiological data for inflight meals, luncheon meats, salads, sandwich spreads, sandwiches, precooked frozen meals, seafoods, and sausages are contained in Table 28. The data presented in this table are the food item, standard plate count times 1000/g, coliform counts/g, E. coli analyses, and other significant results. The number of samples for each analyses is given immediately preceding the number in each count range. It is apparent that certain analyses were not performed on many samples; these are annotated as "Not Tested." Results reported in all tables are as received from the performing laboratories.

A special table, number 29, was prepared for beef, pork and poultry because these products often have a high natural flora. The multiplier used for the standard plate count in these analyses is $10^4/g$.

For the readers' convenience, a series of figures (1-17) have been prepared for certain items which graphically present the data found in the various tables. For instance, data for ground beef can be found tabulated in Table 29 and graphically in Figure 1.

4. Foster, J.F. et al. Report No. 43, Presidio of San Francisco, California: Letterman Army Institute of Research, January 1978
5. Food and Drug Administration. ALFOODACT No. 2-76, DSAR 4155.26, February 1976

RECOMMENDATIONS AND CONCLUSIONS

1. Accumulation of data on file should be continued.
2. Maximum use should be made of the data on file in reviewing specifications.
3. Microbiological guidelines based on the data presented in this and in preceding reports should be formulated.
4. Data on file should remain available to interested parties.
5. Research in military food hygiene should be instituted when problem products are identified.

REFERENCES

1. FOWLER, J.L., D.L. STUTZMAN, J.F. FOSTER, and W.H. LANGLEY, JR. Report of 1973 microbiological data collection program. Report No. 27. Presidio of San Francisco, California: Letterman Army Institute of Research, November 1975
2. FOWLER, J.L., D.L. STUTZMAN, J.F. FOSTER, W.H. LANGLEY, JR., and K.E. TREFZ. Report of 1975 microbiological data collection program. Report No. 32. Presidio of San Francisco, California: Letterman Army Institute of Research, October 1976
3. FOWLER, J.L., D.L. STUTZMAN, J.F. FOSTER, W.H. LANGLEY, JR., and K.E. TREFZ. Report of 1974 microbiological data collection program. Report No. 28. Presidio of San Francisco, California: Letterman Army Institute of Research, June 1976
4. FOSTER, J.F., J.L. FOWLER, J.T. FRUIN, L.S. GUTHERTZ, E.L. SHROYER, M.R. SHALABY, and R.C. HUNDERFUND. A survey of the microbial flora of ground beef, textured soy protein and textured soy protein extended ground beef after 3 days' and 10 days' storage at 4 C. Report No. 43. Presidio of San Francisco, California: Letterman Army Institute of Research, January 1978
5. FOOD AND DRUG ADMINISTRATION. ALFOODACT No. 2-76. DSAR 4155.26, February 1976

TABLE 1: Participating laboratories, location and number of samples tested

Lab No.	Location	No. of Samples
01	Central Food Preparation Facility Food Quality Control Laboratory Fort Lee, Virginia 23801	1141
02	Letterman Army Institute of Research Department of Nutrition Food Hygiene Division Presidio of San Francisco, California 94129	521
03	Veterinary Division U.S. Army Medical Laboratory Fort Sam Houston, Texas 78234	720
04	Veterinary Division U.S. Army Medical Laboratory Fort Meade, Maryland 20755	1016
05	Department of Veterinary Medicine 406th Medical Laboratory APO San Francisco, California 06343	859
06	U.S. Army Medical Laboratory Fort McPherson, Georgia 30330	616
07	Department of Veterinary Medicine U.S. Army Medical Laboratory Fort Baker Sausalito, California 94965	632
08	U.S. Army Medical Laboratory Schofield Barracks, Hawaii APO San Francisco, California 06557	360
09	Veterinary Department U.S. Army Medical Laboratory St. Louis, Missouri 63166	18
11	Department of Veterinary Medicine Tenth Medical Laboratory APO New York 09180	2165

TABLE 2: Reasons for submission and Item Class listing

Reasons for Submission

<u>Reasons</u>	<u>Coding Abbreviation</u>	<u>Number Samples</u>
Food Poisoning Suspect	FSUP	209
Procurement	PROC	1373
Research	RSCH	520
Special	SPEC	2299
Surveillance	SURV	3647
TOTAL		8048

Item Class Listing

<u>Item Class</u>	<u>Number Samples</u>
Baby Food	66
Bakery Products	58
Beef	2192
Catsup	5
Cheese	173
Chili	8
Desserts	2
Drinks	185
Eggs	2
Foil Pack Meals	14
Fruit	139
Inflight Meals	98
Luncheon Meats	109
Margarine	8
Meats Canned	5
Milk + Milk Products	44
Miscellaneous	373
Pet Food	48
Precooked Frozen Meals (PFM)	382
Pickles	5
Pizza	6
Pork	427
Poultry	87
Salad Dressing	66
Salads	1287
Sandwich Spreads	47
Sandwiches	352
Sauces	546

TABLE 2 (Cont)

Item Class Listing (Cont)

<u>Item Class</u>	<u>Number Samples</u>
Sausage	616
Seafood	234
Soup	8
Syrup	14
Topping	82
Vegetables	<u>360</u>
TOTAL	8048

TABLE 3: Microbiological isolates submitted as food poisoning suspects

Food Item	Number Samples	Significant Results
<u>Bakery Prod</u>		
Doughnut	7	<u>Bacillus</u> sp. - 6 Isolates <u>E. coli</u> sp. - 1 Isolate
Cookie Oatmeal + Raisin	2	None
<u>Beef</u>		
Beef Patties	9	<u>S. aureus</u> - 3 Isolates
Roast	3	<u>E. coli</u> - 2 Isolates
Hamburger	60	<u>E. coli</u> - 1 Isolate <u>C. perfringens</u> - 4 Isolates <u>S. aureus</u> - 12 Isolates <u>C. novyi</u> - 1 Isolate
Creamed Beef	3	None
Ground Beef	2	None
<u>Cheese</u>		
Cheese	1	<u>Bacillus</u> sp. - 1 Isolate
Mozzarella	1	Standard Plate Count - 3.6 x 10 ⁷ /g
<u>Chili</u>		
Chili	2	None
Chili con Carne + Beans	3	None
<u>Drinks</u>		
Tomato Juice Canned	1	None
Orange Juice Canned	2	None
<u>Luncheon Meats</u>		
Ham Spiced	2	<u>E. coli</u> - 1 Isolate
Turkey	1	None
<u>Milk + Milk Prod</u>		
Sour Cream	1	None
Goats Milk Raw	1	None

TABLE 3 (Cont)

Food Item	Number Samples	Significant Results
<u>Misc</u>		
Sugar Granulated	1	None
Olives	2	None
Spanish Rice	2	None
Mushrooms Canned	1	None
Canned Inflight Meal-Tuna	2	None
Dressing	2	None
Shell Macaroni	3	None
Mushrooms	1	None
French Toast Batter	1	None
Olives Ripe	1	None
<u>PFM</u>		
Turkey Dinner-Meat	1	None
Turkey Dinner-Potatoes	1	None
Turkey Dinner-Peas	1	None
Beef Sirloin-Meat	1	None
Beef Sirloin-Potatoes	1	None
Beef Sirloin-Green Beans	1	None
Beef Burgundy-Meat	1	None
Beef Burgundy-Green Beans	1	None
Beef Burgundy-Potatoes	1	None
<u>Pickles</u>		
Pickles	1	None
Relish	1	None
Dill	3	None
<u>Pizza</u>		
Plain Cheese Pizza	4	None
<u>Pork</u>		
Ham	1	None
Ham + Pineapple Sauce	2	<u>C. perfringens</u> - 1 Isolate
Ham Canned	1	None
Bacon	1	None
<u>Poultry</u>		
Turkey	5	<u>E. coli</u> - 1 Isolate
Turkey Sliced	1	<u>S. aureus</u> - 1 Isolate

TABLE 3 (Cont)

<u>Food Item</u>	<u>Number Samples</u>	<u>Significant Results</u>
<u>Salad Dressing</u>		
Mayonnaise	1	None
Thousand Island	1	None
Blue Cheese	1	None
<u>Salads</u>		
Tuna	2	None
Macaroni	1	None
Chix	1	None
Potato	3	None
Chef	1	<u>S. aureus</u> - 1 Isolate
<u>Sandwiches</u>		
Turkey	2	None
<u>Sauces</u>		
Spaghetti + Meat	2	None
Tartar	1	None
<u>Sausage</u>		
Frankfurters	1	<u>Bacillus</u> sp. - 1 Isolate
Hot Dog	1	<u>Bacillus</u> sp. - 1 Isolate
Salami	1	<u>Bacillus</u> sp. - 1 Isolate
Liver	1	<u>Bacillus</u> sp. - 1 Isolate
		<u>Peptostreptococcus</u> sp. - 1 Isolate
		<u>E. coli</u> - 1 Isolate
Braunschweiger	1	None
Mettwurst	1	None
Bierwurst	1	None
Summer	1	None
Salami Sliced	3	None
Pork	1	None

TABLE 3 (Cont)

<u>Food Item</u>	<u>Number Samples</u>	<u>Significant Results</u>
<u>Seafood</u>		
Shrimp Creole	1	None
Halibut	1	None
Tuna Canned	4	None
Lobster Frozen	4	<u>Proteus mirabilis -</u> 2 Isolates <u>Pseudomonas putrefaciens -</u> 1 Isolate
Shrimp Breaded	3	None
Fish Sticks	1	None
Shrimp Canned	3	None
Crabmeat Canned	4	None
<u>Soup</u>		
Chix Canned	2	None
<u>Vegetables</u>		
Corn Creamed Canned	3	None
Corn Canned	3	None
Pimentos Canned	3	None
Tomatoes Canned	<u>3</u>	None
TOTAL	209	

TABLE 4: Microbiological isolates from Baby Food samples

Item	Number Samples	Significant Results
Cereal Hi-Protein	6	None
Cereal Mixed	6	None
Chix	2	Commercially Sterile
Enfamil*	14	None
Enfamil + Iron*	8	None
Milk Free Soy Isolate	10	Commercially Sterile
Prosobee*	1	Pathogens - Negative
Similac*	1	Commercially Sterile
Similac Bottled*	6	Commercially Sterile
SMA*	2	None
Turkey Strained	2	Commercially Sterile
Veg + Beef	2	Commercially Sterile
Veg + Chix	6	Commercially Sterile - 4 <u>Penicillium</u> sp. - 2 Isolates <u>Achromobacter</u> sp. - 2 Isolates
TOTAL		66

*Trade Names

TABLE 5: Microbiological isolates from Bakery Products

Item	Number Samples	Significant Results
Apple Pie	4	None
Blueberry Pie	7	None
Brownies	2	None
Butterscotch Brownies	1	None
Cherry Pie	1	None
Chocolate Eclairs	1	None
Cinnamon Rolls	1	None
Coffee Cake	2	None
Cookie Oatmeal + Raisin	2	None
Danish Pastry	1	None
Dessert mocca-roulade	1	None
Doughnut	13	<u>Bacillus</u> sp. - 6 Isolates <u>E. coli</u> - 1 Isolate
Hamburger Buns	1	None
Himbeer-roulade	1	None
Jelly Roll	2	None
Noodles + Seasoning	2	None
Noodles-Japanese Style	1	None
Peach Pie	6	None
Pineapple Cake	1	None
Pineapple Pie	1	None
Raisin Pie	1	None
Tom + Jerry - Light Creme Filled	1	None
Tom + Jerry - Orange Creme Filled	1	None
Tom + Jerry - Strawberry Creme Filled	1	None
Weberli Ring Ding*	2	None
Yellow Cake + Maple Icing	<u>1</u>	None
TOTAL	58	

*Trade Names

TABLE 6: Microbiological isolates from Catsup

<u>Item</u>	<u>Number Samples</u>	<u>Significant Results</u>
Catsup	5	<u>Saccharomyces cerevisiae</u> - 1 Isolate <u>Bacillus</u> sp. - 1 Isolate Commercially Sterile - 3

TABLE 7: Microbiological isolates from Desserts

<u>Item</u>	<u>Number Samples</u>	<u>Significant Results</u>
Lemon Jello	1	None
Lemon Jelly Roll	<u>1</u>	None
TOTAL	2	

TABLE 8: Microbiological isolates from Chili

<u>Item</u>	<u>Number Samples</u>	<u>Significant Results</u>
Chili	3	Pathogens - 3 Negative
Con Carne + Beans	3	Commercially Sterile
Con Carne + Beans Dehy	<u>2</u>	Commercially Sterile
TOTAL	8	

TABLE 9: Microbiological isolates from Cheese samples

Item	Number Samples	Significant Results
American	3	None
Blue	4	Pathogens - 4 Negative
Cheddar	81	<u>S. aureus</u> - 4 Isolates <u>E. coli</u> - 28 Isolates <u>Streptococcus</u> sp. - 2 Isolates <u>Citrobacter freundii</u> - 2 Isolates <u>Bacillus licheniformis</u> - 2 Isolates
Cheddar + Swiss Diced	1	None
Cheddar Diced	46	<u>E. coli</u> - 1 Isolate
Cheddar Shredded	1	None
Cheese	4	<u>Bacillus</u> sp. 1 Isolate
Cheese Whiz*	1	None
Diced	1	None
Grated	1	None
Mixed	1	None
Mozzarella	7	None
Riccotta	1	None
Romano + Parmesan	2	None
Roquefort	3	Yeast and Mold - 3 Positive
Swiss	15	None
Swiss Diced	1	None
TOTAL	173	

*Trade Names

TABLE 10: Microbiological isolates from Drinks

Item	Number Samples	Significant Results
Afri Cola*	1	None
Apple Juice Canned	4	Yeast and Mold - 2 Positive
Beer	31	Commercially Sterile - 28 Yeast and Mold - 3 Positive
Bluna*	1	None
Coffee	1	Commercially Sterile
Coffee Instant	1	Commercially Sterile
Cranberry Cocktail	1	Commercially Sterile
Diet Rite Cola*	20	Commercially Sterile
Dr. Pepper*	13	Pathogens - Negative
Gatorade*	2	None
Ginger Ale	8	Yeast and Mold - 1 Positive
Grapefruit Juice	2	None
Guanabana Nectar	2	Commercially Sterile
Guava Nectar	1	Commercially Sterile
Mango Nectar	1	Commercially Sterile
Orange	1	None
Orange + Grapefruit Juice	2	Commercially Sterile
Orange Juice	5	Commercially Sterile
Orange Juice Canned	4	Commercially Sterile
Orange Juice Concentrated	5	None
Orange Juice Frozen	4	None
Pepsi Cola*	9	Commercially Sterile
Pineapple Juice	4	Commercially Sterile
RC Cola*	4	<u>Penicillium</u> sp. - 1 Isolate
Seven Up*	28	Commercially Sterile
Strawberry Nectar	1	Commercially Sterile
Tamarind Nectar	1	Commercially Sterile
Tomato Juice Canned	14	None
Tomato Juice Concentrate Canned	1	None
Tonic Water	7	<u>Saccharomyces</u> sp. - 4 Isolates
Water Bottled	1	Standard Plate Count - 300,000/ml
Water Canned	4	None
Water Carbonated Bottled	1	Standard Plate Count - 300,000/ml

TOTAL 185

*Trade Names

TABLE 11: Microbiological isolates from Fruit

Item	Number Samples	Significant Results
Apple Rings Spiced Canned	6	Commercially Sterile
Apples	1	None
Apples Diced	1	None
Apricots Canned	6	Commercially Sterile
Bitter Melon Canned	1	Commercially Sterile
Blackberries Canned	6	Commercially Sterile
Blackberry Pie Filling	12	Commercially Sterile
Blueberry Pie Filling	6	Commercially Sterile
Cherries Canned	22	None
Crabapples Spiced Canned	1	Commercially Sterile
Cranberry Sauce Canned	7	Commercially Sterile
Grapefruit Canned	10	Commercially Sterile
Grapes Jubilee Canned	1	Commercially Sterile
Pear Halves Canned	3	Commercially Sterile
Pears Canned	5	None
Pineapple	1	None
Pineapple Canned	2	Commercially Sterile
Pineapple Crushed Canned	1	Commercially Sterile
Plums Canned	36	None
Pumpkin Canned	5	Commercially Sterile
Raisin Pie Filling	6	Commercially Sterile
TOTAL	139	

TABLE 12: Microbiological isolates from Milk and Milk Products

Item	Number Samples	Significant Results
Butter	7	Yeast and Mold - 2 Positive
Cottage Cheese	2	Coliforms - 1 Positive
Evaporated Milk Canned	11	Coliforms - > 300/g
Goats Milk Raw	1	Commercially Sterile
		Standard Plate Count - 29,000/g
Milk Nonfat Dry	20	Coliforms - 32/g
Sour Cream	3	None
		Yeast and Mold - 2 Positive
TOTAL		44

TABLE 13: Microbiological isolates from Pet Food

Item	Number Samples	Significant Results
Cat Food Canned	2	Commercially Sterile
Dog Food	11	<u>Salmonella</u> sp. - 1 Isolate
Dog Food Canned	13	None
Dog Food Dry	11	<u>Salmonella enteritidis</u> ser. <u>seftenburg</u> - 2 Isolates
		<u>Salmonella</u> sp. - 1 Isolate
		<u>Bacillus</u> sp. - 1 Isolate
MSD	11	None
TOTAL		48

TABLE 14: Microbiological isolates from Pickles

Item	Number Samples	Significant Results
Dill	3	Commercially Sterile
Pickles	1	None
Relish	1	None
TOTAL		5

TABLE 15: Microbiological isolates from Pizza

Item	Number Samples	Significant Results
Pizza	1	Standard Plate Count - 4,200/g
Plain Cheese	4	Pathogens - 4 Negative
Plain Cheese Frozen	<u>1</u>	Pathogens - Negative
TOTAL	6	

TABLE 16: Microbiological isolates from Salad Dressing

Item	Number Samples	Significant Results
Blue Cheese	16	None
French	1	None
IMO Dressing*	1	None
Italian	3	<u>Bacillus</u> sp. - 3 Isolates
Mayonnaise	5	None
Miracle Whip*	2	None
Roquefort Cheese	2	None
Salad Dressing	14	None
Thousand Island	<u>22</u>	Pathogens - 22 Negative
TOTAL	66	

*Trade Names

TABLE 17: Microbiological isolates from Vegetables

Item	Number Samples	Significant Results
Asparagus Canned	28	<u>Bacillus stearothermo-</u> <u>philus</u> - 3 Isolates Commercially Sterile - 18 Pathogens - 7 Negative
Baked Beans	1	Pathogens - 1 Negative
Beets	6	Commercially Sterile
Beets Canned	3	Commercially Sterile
Black Beans Salted	2	<u>Bacillus subtilis</u> - 2 Isolates
Blackeyed Peas Canned	13	Commercially Sterile - 5 Pathogens - 6 Negative <u>Streptococcus faecalis</u> - 2 Isolates
Carrots Canned	36	Commercially Sterile - 30 Pathogens - 6 Negative
Celery Diced	1	Coliforms - 150/g
Chili Green Whole Canned	6	Commercially Sterile
Corn Canned	8	Commercially Sterile
Corn Creamed Canned	3	Commercially Sterile
Endive	1	Standard Plate Count - > 6,500,000/g Coliforms - > 600/g
Green Beans Canned	60	Commercially Sterile - 26 Pathogens - 34 Negative
Green Pepper Halves Canned	1	Commercially Sterile
Green Peppers Diced	1	Standard Plate Count - > 3,000,000/g Coliforms - 43/g
Kidney Beans Canned	3	Commercially Sterile - 2 Pathogens - 1 Negative
Peas + Carrots Canned	6	Commercially Sterile
Peas Canned	1	Commercially Sterile
Pimentos Canned	15	Commercially Sterile - 12 Pathogens - 3 Negative
Pork + Beans Canned	7	Commercially Sterile - 1 Pathogens - 6 Negative
Potatoes Diced	7	Coliforms - 5 Positive
Potatoes Shredded	6	Coliforms - 5 Positive Yeast and Mold - 1 Positive
Sauerkraut Canned	15	Commercially Sterile - 14 <u>Clostridium</u> sp. - 1 Isolate
Shellie Beans	6	Commercially Sterile
Stewed Onions	1	Commercially Sterile

TABLE 17 (Cont)

Item	Number Samples	Significant Results
Sweet Potatoes Canned	72	Commercially Sterile - 58 Pathogens - 14 Negative
Tomatoes	2	Pathogens - 2 Negative
Tomatoes Canned	27	Commercially Sterile - 22 Pathogens - 5 Negative
Tomatoes Fresh	2	Coliforms - 170/g <u>Geotrichum candidum</u> - 1 Isolate
Wax Beans Canned	1	Commercially Sterile
Yams Canned	19	Commercially Sterile - 16 Yeast and Mold - 3 Positive
TOTAL		360

TABLE 18: Microbiological isolates from Syrup

Item	Number Samples	Significant Results
Bottled	1	None
Maple Imitation	1	None
Molasses	4	<u>Bacillus</u> sp. - 2 Isolates
Molasses Canned	8	Pathogens - 2 Negative Yeast and Mold - 6 Positive
<hr/>		
TOTAL	14	

TABLE 19: Microbiological isolates from Topping

Item	Number Samples	Significant Results
Butterscotch	1	<u>Bacillus</u> sp. - 1 Isolate
Cherry	1	None
Chocolate	2	None
Dessert	37	None
Dessert Dehydrated	40	None
Vanilla	<u>1</u>	None
TOTAL	82	

TABLE 20: Microbiological isolates from Margarine

Item	Number Samples	Significant Results
Margarine	7	Yeast and Mold - 2 Positive
Margarine Patties	<u>1</u>	None
TOTAL	8	

TABLE 21: Microbiological isolates from Meats Canned

Item	Number Samples	Significant Results
BBQ Beef	2	Commercially Sterile
Brunswick Stew	<u>3</u>	None
TOTAL	5	

TABLE 22: Microbiological isolates from Soup

Item	Number Samples	Significant Results
Chix Canned	2	Commercially sterile
Cup Jorick*	1	<u>Bacillus</u> sp. - 1 Isolate
Cup O Noodles*	1	<u>Bacillus</u> sp. - 1 Isolate
Gazpacho Canned	2	Pathogens - 2 Negative
Tomato	2	Commercially Sterile

TOTAL 8

*Trade Names

TABLE 23: Microbiological isolates from Eggs

Item	Number Samples	Significant Results
Whole Frozen	2	<u>E. coli</u> - 2 Isolates <u>Bacillus</u> sp. - 2 Isolates Coliforms - 2 Positive

TOTAL 2

TABLE 24: Microbiological isolates from Foil Pack Meals

Item	Number Samples	Significant Results
Breakfast-Bacon	1	None
Breakfast-Eggs	1	None
Breakfast-Sausage	1	Standard Plate Count - 5,900,000/g
Dinner-Carrots	1	None
Dinner-Chix	1	None
Dinner-Mixed Vegetables	2	None
Dinner-Potatoes	1	None
Dinner-Spaghetti	1	None
Lunch-Chop Suey	1	None
Lunch-Corn	1	None
Lunch-Meatballs	1	None
Lunch-Potatoes	1	None
Lunch-Vegetables	1	None

TOTAL 14

TABLE 25: Microbiological isolates from Miscellaneous Canned Products

Item	Number Samples	Significant Results
Cake Mix Canned	1	None
Cheese Dip Canned	6	Commercially Sterile
Chow Mein-Shrimp	3	Pathogens - 3 Negative
Cocktail Onions	5	Commercially Sterile
Coconut Milk	2	None
Cola Base	1	None
Food Coloring-Egg	4	Commercially Sterile
Food Coloring-Liquid	1	Commercially Sterile
Food Coloring-Red	3	Commercially Sterile
Hot Chili Mix	1	None
Hot Jalapeno Cheese Snack	1	Standard Plate Count - 2,400/g
Imitation Almond Flavoring	3	Pathogens - 3 Negative
Imitation Lemon Flavoring	6	<u>Candida krusei</u> - 1 Isolate Commercially Sterile - 5
Imitation Maple Flavoring	22	Commercially Sterile - 5 Pathogens - 17 Negative
Imitation Orange Flavoring	7	Pathogens - 7 Negative
Imitation Vanilla Flavoring	29	<u>Candida tropicalis</u> - 1 Isolate <u>Candida sp.</u> - 1 Isolate <u>Penicillium sp.</u> - 7 Isolates <u>Candida krusei</u> - 2 Isolates <u>Bacillus sp.</u> - 2 Isolates Pathogens - 17 Negative
Inflight Meal-Canned Tuna Menu No. 9	2	Commercially Sterile
Inflight Rations Canned	8	Commercially Sterile
Lemon Pudding + Pie Filling	8	Commercially Sterile
Meatballs in Tomato Sauce	6	Commercially Sterile
Metracal Dutch Chocolate	6	None
Metracal Vanilla	3	None
Mushrooms Canned	58	Commercially Sterile
Olives Canned	5	Pathogens - 4 Negative Commercially Sterile - 1
Pimento Cheese Snack	4	None
Pineapple Jam	6	Pathogens - 6 Negative
Rolled Oats	6	None
Soup + Gravy Base-Beef Flavor	15	None
Soup + Gravy Base-Ham Flavor	12	None
Spaghetti + Meat Sauce	3	Commercially Sterile
Spaghetti + Meatballs	2	Pathogens - 2 Negative
Vinegar-Apple Cider	6	Commercially Sterile
Water Chestnuts	13	Commercially Sterile - 10 <u>C. thermosaccharolyti-</u> <u>cum</u> - 3 Isolates

TOTAL 256 26

TABLE 26: Microbiological isolates from other Miscellaneous Food Items

Item	Number Samples	Significant Results
Bacon + Horseradish Dip	3	Pathogens - 3 Negative
Beaf Tea	1	<u>Salmonella</u> - 1 Negative
Burrito Beef + Bean	2	None
Burritos	1	None
Candy	5	None
Chix + Dumplings	2	None
Chix Tea	1	<u>Salmonella</u> - 1 Negative
Chop Suey Pork	1	None
Corn Dogs Frozen	1	None
Dates	1	None
Dinner Loaf Frozen	1	None
Dressing	2	None
Flour	1	Commercially Sterile
French Toast Batter	1	Pathogens - 1 Negative
Gelatin	1	None
Ham + Macaroni Dish	2	None
Instant Chocolate Mix	1	None
Macaroni + Cheese	1	None
Meat Loaf	8	Coliforms - 2 Positive <u>S. aureus</u> - 1 Positive <u>E. coli</u> - 1 Positive
Meat Loaf Mix	6	Coliforms - 1 Positive
Meatballs	2	Pathogens - 1 Negative
Mushrooms	1	Commercially Sterile - 1
Mustard	2	<u>Bacillus</u> sp. - 1 Isolate <u>Streptococcus</u> sp. - 1 Isolate
Olives	3	Pathogens - 2 Negative Yeast and Mold - 1 Positive
Olives Ripe	1	Pathogens - 1 Negative
Peanuts Dry Roasted	6	None
Polish Sausage + Beans	3	None
Potato Chips	1	Commercially Sterile
Rice Uncooked	1	None
Salad Oil	1	Commercially Sterile
Shell Macaroni	3	Pathogens - 3 Negative
Soy Protein	2	Coliforms - 1 Positive
Spanish Rice	3	Pathogens - 3 Negative
Starch	1	Commercially Sterile
Steak + Hash Brown Dish	1	None
Strawberry Preserves	1	None
Sugar	1	Commercially Sterile
Sugar Granulated	1	Commercially Sterile

TABLE 26 (Cont)

Item	Number Samples	Significant Results
Texturized Vegetable Protein	31	<u>Salmonella enteritidis</u> ser. <u>worthington</u> - 1 Isolate <u>Pseudomonas fluorescens</u> - 2 Isolates <u>Pseudomonas maltophila</u> - 1 Isolate <u>Citrobacter freundii</u> - 3 Isolates <u>Enterobacter cloacae</u> - 2 Isolates <u>Serratia liquefaciens</u> - 2 Isolates <u>Streptococcus faecium</u> - 2 Isolates <u>Bacillus</u> sp. - 21 Isolates <u>Bacillus cereus</u> - 17 Isolates <u>C. perfringens</u> - 8 Isolates diphtheroids - 5 Isolates <u>Micrococcus</u> sp. - 4 Isolates <u>S. aureus</u> - 3 Isolates <u>S. epidermidis</u> - 4 Isolates <u>Streptococcus faecalis</u> - 2 Isolates <u>Streptococcus liquefaciens</u> - 6 Isolates <u>Streptococcus sanguis</u> - 1 Isolate <u>Acinetobacter calcoaceticus</u> - 3 Isolates <u>Aeromonas hydrophila</u> - 2 Isolates <u>Enterobacter agglomerans</u> - 1 Isolate <u>Enterobacter hafniae</u> - 2 Isolates <u>E. coli</u> - 3 Isolates <u>Proteus vulgaris</u> - 1 Isolate <u>Pseudomonas</u> sp. - 1 Isolate
Tube Food	5	Commercially Sterile
Tube Food-Chix + Rice	3	Commercially Sterile
Tube Food-Chocolate Pudding	1	Commercially Sterile
Tube Food-Peaches	1	Commercially Sterile
TOTAL	117	

TABLE 27: Microbiological isolates from Sauces

Item	Number Samples	Number Sterile	Significant Results
BBQ	2	-	Pathogens - 2 Negative
Enchilada	6	6	None
Hot	157	75	<u>Bacillus</u> sp. - 8 Isolates
Meat	204	98	None
Pizza	1	1	None
Soy	73	19	None
Spaghetti + Meat	2	1	None
Steak	3	3	None
Taco	6	6	None
Tartar	1	-	Pathogens - Negative
Tomato	3	2	None
Tomato Paste	27	9	Yeast and Mold - 3 Positive Fecal streptococci - 3 Positive <u>Lactobacillus</u> sp. - 3 Isolates
Tomato Puree	1	1	None
Worcestershire	<u>60</u>	9	None
TOTAL	546		

TABLE 28: Microbiological results of analyzing Inflight Meals, Luncheon Meats, Salads, Sandwich Spreads, Sandwiches, Precooked Frozen Meals, Seafoods, and Sausages

		Standard Plate Count x 1000/g																			Coliforms/g									
FOOD ITEM	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-91-	91-100	>100	M	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-91-	91-100	>100				
INFLIGHT MEALS																														
Beef Burgundy-																														
Corn	3	2	0	0	0	0	0	0	0	0	0	0	1	0							Not Tested									
Meat	3	1	0	1	0	0	0	0	0	0	0	0	1	0							Not Tested									
Potatoes	3	2	0	0	1	0	0	0	0	0	0	0	0	0							Not Tested									
Beef Pot Roast-																														
Corn	2	0	0	0	0	0	0	0	0	0	0	1	0	0							Not Tested									
Meat	2	0	0	0	0	0	0	0	0	0	0	0	2	0							Not Tested									
Peas	1	0	0	0	0	0	0	0	0	0	0	0	1	0							Not Tested									
Potatoes	1	0	0	0	0	0	0	0	0	0	0	0	1	0							Not Tested									
Chix Fried	7	6	0	0	0	0	0	0	1	0	0	0	0	0							Not Tested									
Chix-																														
Beans	1	0	0	0	0	0	0	0	0	0	0	0	1	0							Not Tested									
Meat	1	0	0	0	0	0	0	0	0	0	0	0	1	0							Not Tested									
Potatoes	1	0	0	0	0	0	0	0	0	0	0	0	1	0							Not Tested									
Coq Au Vin-																														
Corn	7	5	0	0	0	0	1	0	0	0	0	0	1	0							Not Tested									
Meat	7	5	2	0	0	0	0	0	0	0	0	0	0	0							Not Tested									
Rice	7	4	2	0	0	0	0	0	0	0	0	0	1	0							Not Tested									
Egg Omelet-																														
Eggs	8	5	1	0	0	0	0	0	0	0	0	1	1	0							Not Tested									
Ham	7	0	4	0	1	0	0	1	0	0	0	0	1	0							Not Tested									
Meat	1	0	0	1	0	0	0	0	0	0	0	0	0	0							Not Tested									
Potatoes	8	4	0	0	1	0	0	0	1	0	0	0	2	0							Not Tested									
Egg-																														
Egg	1	0	1	0	0	0	0	0	0	0	0	0	0	1							Not Tested									
Potatoes	1	0	0	0	1	0	0	0	0	0	0	0	0	1							Not Tested									
Sausage	1	0	0	0	0	0	0	0	1	0	0	0	0	1							Not Tested									
French Toast-																														
Bacon	1	0	0	0	0	0	0	0	0	0	0	0	1	0							Not Tested									
Comp	1	1	0	0	0	0	0	0	0	0	0	0	0	1							Not Tested									
Ham	7	3	1	1	0	0	1	0	0	0	0	0	1	0							Not Tested									
Toast	8	4	2	0	0	1	0	0	0	1	0	0	0	0							Not Tested									
Pancakes-																														
Meat	2	1	0	0	0	0	0	0	0	0	0	0	1	1							Not Tested									
Pancakes	2	1	0	0	1	0	0	0	0	0	0	0	0	1							Not Tested									
Sirloin Steak-																														
Carrots	1	0	0	0	0	0	0	0	1	0	0	0	0	1							Not Tested									
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	1							Not Tested									
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	1							Not Tested									
Veal Parmagen-																														
Comp	1	0	0	0	0	0	0	0	0	0	0	0	1	1							Not Tested									

TABLE 28 (Cont)

FOOD ITEM	N	<3	10	20	30	40	50	60	70	80	90	100	>100	M	Escherichia coli		SIGNIFICANT RESULTS
															POS	NEG	
INFLIGHT MEALS																	
Beef Burgundy-																	
Corn	0						Not Tested							3	1	2	Salmonella - 3 Negative
Meat	0						Not Tested							3	1	2	Salmonella - 3 Negative
Potatoes	0						Not Tested							3	0	3	Salmonella - 3 Negative
Beef Pot Roast-																	
Corn	0						Not Tested							2	0	2	Salmonella - 2 Negative
Meat	0						Not Tested							2	0	2	Salmonella - 2 Negative
Peas	0						Not Tested							1	0	1	Salmonella - 1 Negative
Potatoes	0						Not Tested							1	0	1	Salmonella - 1 Negative
Chix Fried	0						Not Tested							7	0	7	Salmonella - 7 Negative
Chix-																	
Beans	0						Not Tested							1	0	1	Salmonella - 1 Negative
Meat	0						Not Tested							1	0	1	Salmonella - 1 Negative
Potatoes	0						Not Tested							1	0	1	Salmonella - 1 Negative
Coq Au Vin-																	
Corn	0						Not Tested							7	1	6	Salmonella - 7 Negative
Meat	0						Not Tested							7	0	7	Salmonella - 7 Negative
Rice	0						Not Tested							7	0	7	Salmonella - 7 Negative
Egg Omelet-																	
Eggs	0						Not Tested							8	0	8	Salmonella - 8 Negative
Ham	0						Not Tested							7	1	6	Salmonella - 7 Negative
Meat	0						Not Tested							1	0	1	Salmonella - 1 Negative
Potatoes	0						Not Tested							8	0	8	Salmonella - 8 Negative
Egg-																	
Egg	0						Not Tested							1	0	1	Salmonella - 1 Negative
Potatoes	0						Not Tested							1	0	1	Salmonella - 1 Negative
Sausage	0						Not Tested							1	0	1	Salmonella - 1 Negative
French Toast-																	
Bacon	0						Not Tested							1	0	1	Salmonella - 1 Negative
Comp	1	0	0	1	0	0	0	0	0	0	0	0	0	0	-	-	Salmonella - 1 Negative
Ham	0						Not Tested							7	1	6	Salmonella - 7 Negative
Toast	0						Not Tested							8	0	8	Salmonella - 8 Negative
Pancakes-																	
Meat	0						Not Tested							2	0	2	Salmonella - 2 Negative
Pancakes	0						Not Tested							2	0	2	Salmonella - 2 Negative
Sirloin Steak-																	
Carrots	0						Not Tested							0	-	-	Salmonella - 1 Negative
Meat	0						Not Tested							0	-	-	Salmonella - 1 Negative
Potatoes	0						Not Tested							0	-	-	Salmonella - 1 Negative
Veal Parmagen-																	
Comp	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	1	Salmonella - 1 Negative

TABLE 28 (Cont)

Standard Plate Count x 1000/g																											Coliforms/g	
FOOD ITEM	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100		
LUNCHEON MEATS																												
Meat Loaf	1	0	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Cheese Loaf	5	0	0	0	0	0	0	0	0	0	0	0	5	5	5	0	0	0	0	0	0	0	0	0	0	0		
Ham Spiced	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0		
Jalapeno Loaf	6	1	4	0	0	0	0	0	0	0	0	0	1	6	6	0	0	0	0	0	0	0	0	0	0	0		
Roast Beef	7	2	0	0	0	0	0	0	0	0	0	0	3	7	7	0	0	0	0	0	0	0	0	0	0	0		
Pastrami	2	0	1	0	0	0	0	0	0	0	0	0	0	1	2	0	0	0	0	0	0	0	0	0	0	0		
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Loaf	2	1	0	1	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0		
Olive Loaf	10	0	0	0	0	0	0	0	0	0	0	0	6	10	10	0	0	0	0	0	0	0	0	0	0	0		
Pastrami	5	0	0	0	0	0	0	0	0	0	0	0	5	5	5	0	0	0	0	0	0	0	0	0	0	0		
Pickle + Pimento	65	26	2	2	4	4	1	2	1	0	0	1	22	65	54	5	1	1	1	0	0	0	0	0	0	3		
Roast Beef	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Turkey	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0		
SALADS																												
Bacon	3	0	0	0	0	0	0	0	0	0	0	0	0	3	2	1	0	0	0	0	0	0	0	0	0	0		
Macaroni Jello	7	6	0	0	0	0	0	0	0	0	0	0	0	7	7	0	0	0	0	0	0	0	0	0	0	0		
Macaroni Chix	5	3	0	0	0	0	0	0	0	0	0	0	1	5	3	2	0	0	0	0	0	0	0	0	0	1		
Bean	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0		
Beef Chuck Wagon	5	1	1	0	0	0	0	0	0	0	0	0	2	5	0	1	0	0	0	0	0	0	0	0	0	4		
Cabbage + Carrot	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0		
Cabbage + Celery	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0		
Cabbage + Cole Slaw	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0		
Carrot + Celery	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0		
Carrot + Raisin	52	11	6	3	8	3	7	2	2	1	0	0	9	51	20	6	0	2	0	0	0	0	0	0	0	2		
Carrot Raisin Celery	15	5	0	0	0	0	0	0	0	0	0	0	7	15	3	1	1	0	0	0	0	0	0	0	0	1		
Cheddar Cheese	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0		
Cheese	5	3	1	0	0	0	0	0	0	0	0	0	1	5	5	0	0	0	0	0	0	0	0	0	0	0		
Chix	24	0	0	0	0	0	0	0	0	0	0	0	15	24	3	0	0	0	1	0	0	0	0	0	0	0		
Chix Canned	81	59	2	6	1	1	1	0	0	0	0	0	4	82	66	9	1	1	0	0	0	0	0	0	0	0		
Chopped Ham	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0		
Cole Slaw	170	49	34	12	15	10	3	5	7	2	4	2	35	178	104	8	4	8	0	0	0	0	0	0	0	8		
Corried Beef	0	0	1	0	0	0	0	0	0	0	0	0	0	0	3	1	0	1	0	0	0	0	0	0	0	1		
Cottage Cheese	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	1	0	0	0	0	0	0	0	0		
Crabapple	1	0	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Crabapple-Pineapple	15	15	0	0	0	0	0	0	0	0	0	0	0	15	15	0	0	0	0	0	0	0	0	0	0	0		
Creamed Cabbage	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0		
Egg	18	2	1	0	0	0	0	0	0	0	0	0	15	18	15	1	0	0	0	0	0	0	0	0	0	2		
Fruit	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Fruit Cocktail	15	14	0	0	0	0	0	0	0	0	0	0	1	15	14	0	0	0	0	0	0	0	0	0	0	1		

TABLE 28 (Cont)

FOOD ITEM	N	Yeast and Mold/g										Escherichia coli		SIGNIFICANT RESULTS	
		3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	N	POS		NEG
LUNCHEON MEATS															
BBQ Loaf	1	0	0	0	0	1	0	0	0	0	0	1	0	1	None
Cheese Loaf	0					Not Tested						5	0	5	None
Ham Sliced	1	0	0	0	0	0	0	0	0	0	1	0	-	-	None
Ham Spiced	0					Not Tested						2	1	1	None
Jalapeno Loaf	0					Not Tested						6	0	6	None
Kosher Pastrami	0					Not Tested						7	0	7	Staphylococcus aureus - 1 Isolate
Liver Loaf	2	1	0	0	0	0	0	0	0	0	1	2	0	2	None
Loaf	1	1	0	0	0	0	0	0	0	0	0	1	0	1	None
Luncheon Meat	2	2	0	0	0	0	0	0	0	0	0	2	0	2	None
Olive Loaf	0					Not Tested						10	0	10	None
Pastrami	0					Not Tested						5	0	5	None
Pickle + Pimento	0					Not Tested						33	0	33	Staphylococcus aureus - 1 Isolate
Loaf	0					Not Tested						33	0	33	None
Roast Beef	1	1	0	0	0	0	0	0	0	0	0	1	0	1	None
Turkey	0					Not Tested						1	0	1	None
SALADS															
Bacon	3	1	1	0	0	0	1	0	0	0	0	3	0	3	None
Banana Jello	0					Not Tested						0	-	-	None
BBQ Chix	2	2	0	0	0	0	0	0	0	0	0	5	0	5	None
Bean	4	2	1	0	0	0	0	0	0	0	1	4	0	4	None
Beef Chuck Wagon	2	1	0	1	0	0	0	0	0	0	0	2	0	2	None
Cabbage + Carrot	1	0	0	0	0	0	1	0	0	0	0	5	0	5	None
Cabbage + Celery	0					Not Tested						1	0	1	None
Cabbage + Cole Slaw	0					Not Tested						1	0	1	None
Carrot + Celery	0					Not Tested						1	0	1	None
Carrot + Raisin	14	1	2	1	0	0	2	1	2	0	0	44	1	43	None
Carrot Raisin Celery	0					Not Tested					5	13	1	12	None
Cheddar Cheese	4	2	0	1	0	0	0	0	0	0	1	2	0	2	None
Cheese	4					Not Tested						0	0	0	None
Chif	1	0	0	0	0	0	0	0	0	0	1	23	1	22	Staphylococcus aureus - 1 Isolate
Chix	73	19	13	11	3	3	2	2	0	0	1	65	2	63	None
Chix Canned	0					Not Tested					0	0	-	-	Commercially Sterile - 6
Chopped Ham	1	0	0	0	0	0	1	0	0	0	0	1	0	1	None
Cole Slaw	94	50	17	4	2	4	1	1	2	0	1	151	6	145	None
Corned Beef	2	1	0	0	1	0	0	0	0	0	0	4	0	4	None
Cottage Cheese	0					Not Tested						0	-	-	None
Cran-Apple	1	0	1	0	0	0	0	0	0	0	0	1	0	1	None
Cranberry-Pineapple	1	1	0	0	0	0	0	0	0	0	0	1	0	1	None
Creamed Cabbage	2	2	0	0	0	0	0	0	0	0	0	2	0	2	None
Egg	10	8	1	0	0	0	0	0	0	0	1	14	1	13	None
Fruit	1	1	0	0	0	0	0	0	0	0	0	1	0	1	None
Fruit Cocktail	2	1	0	0	0	0	0	0	0	0	1	1	0	1	None

TABLE 26 (Cont)

		Standard Plate Count x 1000/F																Coliforms/F															
FOOD ITEM		N	<3	10	20	30	40	50	60	70	80	90	100	>100	N	<3	10	20	30	40	50	60	70	80	90	100	>100						
		SALAD (Cont)																															
Fruit Gelatin	2	2	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0						
Garden of Eatin'	32	1	1	0	0	0	0	0	0	0	0	0	0	0	32	2	0	0	0	0	0	0	0	0	0	0	26						
Golden Glow	12	12	0	0	0	0	0	0	0	0	0	0	0	0	12	12	0	0	0	0	0	0	0	0	0	0	0						
Ham	58	43	1	0	0	0	0	0	0	0	0	0	0	0	58	55	0	0	0	0	0	0	0	0	0	0	2						
Ham + Cheese	7	5	1	0	0	0	0	0	0	0	0	0	0	0	7	7	0	0	0	0	0	0	0	0	0	0	0						
Hawaiian	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0						
Hot Pimento	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0						
Hot Pimento Cheese	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0						
Jalapeno	4	3	1	0	0	0	0	0	0	0	0	0	0	0	4	4	0	0	0	0	0	0	0	0	0	0	0						
Jello	2	2	0	0	0	0	0	0	0	0	0	0	0	0	2	1	0	0	0	0	0	0	0	0	0	0	0						
Lemon Jello	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0						
Lettuce	24	1	3	3	0	0	0	0	0	0	0	0	0	0	24	3	1	1	2	0	0	0	0	0	0	0	0						
Lettuce + Cucumber	14	1	2	0	0	0	0	0	0	0	0	0	0	0	14	2	0	0	0	2	0	0	0	0	0	0	0						
Lettuce + Onions	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0						
Lettuce + Tomato	7	6	2	0	0	0	0	0	0	0	0	0	0	0	7	3	0	0	0	0	0	0	0	0	0	0	1						
Macaroni	110	69	20	3	2	2	3	1	3	1	0	0	0	0	119	112	1	0	0	0	0	0	0	0	0	0	5						
Macaroni + Tuna	2	2	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0						
Meat + Cheese	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0						
Melba Jello	4	4	0	0	0	0	0	0	0	0	0	0	0	0	4	4	0	0	0	0	0	0	0	0	0	0	0						
Orange Pineapple	10	10	0	0	0	0	0	0	0	0	0	0	0	0	10	10	0	0	0	0	0	0	0	0	0	0	0						
Orange Pineapple Pear	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0						
Palm Springs Gelatin	2	1	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0						
Peach Jello	10	10	0	0	0	0	0	0	0	0	0	0	0	0	10	10	0	0	0	0	0	0	0	0	0	0	0						
Pear Jello	20	19	1	0	0	0	0	0	0	0	0	0	0	0	20	20	0	0	0	0	0	0	0	0	0	0	0						
Perfection	23	22	0	0	0	0	0	0	0	0	0	0	0	0	23	21	1	0	1	0	0	0	0	0	0	0	0						
Pimento	25	18	2	3	0	1	0	0	0	0	0	0	0	0	25	23	1	1	0	0	0	0	0	0	0	0	0						
Pimento Cheese	24	18	6	0	0	0	0	0	0	0	0	0	0	0	24	22	2	0	0	0	0	0	0	0	0	0	0						
Pimento Hot	8	6	1	0	0	1	0	0	0	0	0	0	0	0	8	7	0	0	1	0	0	0	0	0	0	0	0						
Pimento Spread	11	10	1	0	0	0	0	0	0	0	0	0	0	0	12	11	0	0	0	1	0	0	0	0	0	0	0						
Pineapple Banana	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0						
Pineapple Cream																																	
Pineapple Lettuce	1	0	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0						
Cheese	5	0	0	0	0	0	0	0	0	0	0	0	0	0	5	5	0	0	0	0	0	0	0	0	0	0	5						

TABLE 28 (Cont)

FOOD ITEM	Yeast and Mold/g													Escherichia coli		SIGNIFICANT RESULTS	
	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	POS		NEG
SALADS (Cont.)																	
Fruit Gelatin	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Garden	0						Not Tested							27	1	26	None
Golden Glow	19	13	12	7	3	4	1	1	1	2	0	0	5	43	1	1	None
Ham + Cheese	6	2	1	0	1	0	0	0	1	0	0	0	1	6	0	6	None
Hawaiian	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Hot Pimento	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Hot Pimento Cheese	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	1	None
Jalapeno	4	0	1	0	0	1	1	0	0	0	0	0	1	2	0	2	None
Jello	0						Not Tested							1	0	1	None
Lemon Jello	0						Not Tested							0	0	0	None
Lettuce	1	0	0	0	0	0	0	0	0	0	0	0	1	18	3	15	None
Lettuce + Cucumber	1	0	0	0	0	0	0	0	0	0	0	0	1	13	0	13	None
Lettuce + Onions	0						Not Tested							1	0	1	None
Lettuce + Tomato	1	0	0	0	0	0	0	1	0	0	0	0	0	7	0	7	None
Macaroni	117	80	12	8	5	0	1	1	1	0	0	0	9	109	2	107	None
Macaroni + Tuna	2	2	0	0	0	0	0	0	0	0	0	0	0	2	0	2	None
Meat + Cheese	0						Not Tested							0	0	0	None
Melba Jello	0						Not Tested							0	0	0	None
Orange Pineapple	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Orange Pineapple Pear	1	1	0	1	0	0	0	0	0	0	0	0	0	1	0	1	None
Palm Springs Gelatin	2	1	0	0	0	0	0	0	0	0	0	0	1	2	0	2	None
Peach Jello	0						Not Tested							7	0	7	None
Pear Jello	0						Not Tested							6	0	6	None
Perfection	2	2	0	0	0	0	0	0	0	0	0	0	0	8	0	8	None
Pimento	23	1	8	5	0	1	0	1	1	0	1	1	4	19	0	19	None
Pimento Cheese	22	3	1	4	2	1	0	1	1	0	1	2	6	23	0	23	None
Pimento Hot	6	0	1	1	0	2	1	0	0	0	0	0	1	6	0	6	None
Pimento Spread	10	5	1	0	0	3	0	1	0	0	0	0	0	10	0	10	None
Pineapple Banana	0						Not Tested							0	0	0	None
Pineapple Cream	0						Not Tested							0	0	0	None
Pineapple Lettuce	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Pineapple Lettuce Cheese	0						Not Tested							3	0	3	None

TABLE 28 (Cont)

Standard Plate Count x 1000/g																								Coliforms/g											
FOOD ITEM	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24											
Pineapple Pear Jello	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0											
Pineapple-Cheese	9	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3											
Pineapple-Pear-Banana	9	9	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0											
Potato + Egg	202	110	38	14	6	5	5	3	2	1	1	1	1	1	16	205	189	5	3	0	0	0	0	6											
Potato + Beef	5	2	0	0	0	0	0	1	0	0	0	0	0	0	1	5	3	0	0	0	0	0	0	0											
Roast Beef	3	2	1	0	0	0	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0											
Spiced Cherry Jello	5	5	0	0	0	0	0	0	0	0	0	0	0	0	0	5	5	0	0	0	0	0	0	0											
Spiced Peach	6	6	0	0	0	0	0	0	0	0	0	0	0	0	0	6	6	0	0	0	0	0	0	0											
Spring	24	0	1	2	0	0	0	0	0	0	0	0	1	20	24	0	2	0	0	0	0	0	0	1											
Strawberry Banana	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0											
Strawberry Parfait	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0											
Strawberry-Pineapple-Banana	6	6	0	0	0	0	0	0	0	0	0	0	0	0	0	6	5	0	0	0	0	0	0	1											
Three Bean	19	11	2	1	3	0	0	0	0	0	0	0	0	0	1	19	13	2	1	0	0	0	0	3											
Tomato	3	1	0	0	0	0	0	0	0	0	0	0	0	0	2	3	2	0	0	0	0	0	0	0											
Tossed	42	1	0	2	1	2	0	1	0	2	1	30	42	4	3	4	3	3	1	0	0	0	0	29											
Tossed Vegetable	16	1	0	3	1	0	0	1	0	0	1	9	16	3	0	0	0	0	0	0	0	0	0	2											
Tuna	17	10	3	0	1	0	0	0	0	0	1	0	2	17	15	0	0	0	0	0	0	0	0	11											
Turkey	8	1	5	1	0	0	0	0	0	0	0	0	1	8	3	1	2	1	0	0	0	0	0	0											
Vegetable Marinated	6	4	1	1	0	0	0	0	0	0	0	0	1	6	5	0	0	0	0	0	0	0	0	0											
Waldorf	3	2	1	0	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0	0	0											
SANDWICH SPREADS																																			
Cheddar	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0											
Cheddar Cheese	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0											
Chix	1	0	0	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0											
Chix Salad	4	2	1	0	1	0	0	0	0	0	0	0	0	0	0	4	4	0	0	0	0	0	0	0											
Chunky Pimento	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0											
Cream Cheese Pineapple Pecan	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0											
Garlic Cheese	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0											
Ham Salad	5	3	2	0	0	0	0	0	0	0	0	0	0	0	0	5	4	0	0	0	0	1	0	0											
Jalapeno	4	1	2	0	0	0	0	0	0	0	0	0	0	0	0	4	4	0	0	0	0	0	0	0											
Pimento	9	7	0	0	1	0	0	0	0	0	0	0	0	0	1	9	9	0	0	0	0	0	0	0											
Pimento Cheddar	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0											
Pimento Cheese	6	5	1	0	0	0	0	0	0	0	0	0	0	0	0	4	4	0	0	0	0	0	0	0											
Pimento Hot	6	3	3	0	0	0	0	0	0	0	0	0	0	0	0	6	4	0	0	0	0	1	0	0											
Sandwich Spread	2	0	0	0	0	0	0	0	0	0	0	0	0	0	2	2	2	0	0	0	0	0	0	0											
Tuna Salad	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0											

TABLE 28 (Cont)

FOOD ITEM	N	Yeast and Mold/g										Escherichia coli		SIGNIFICANT RESULTS		
		3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N		POS	NEG
SALADS (Cont.)																
Pineapple Pear Jello	0					Not Tested							0	-	-	None
Pineapple-Cheese	0					Not Tested							7	3	4	None
Pineapple-Pear-Banana	2	1	0	0	0	1	0	0	0	0	0	0	1	0	1	None
Potato	195	109	35	12	6	5	2	2	0	0	2	20	178	5	173	None
Potato + Egg	5	3	2	0	0	0	0	0	0	0	0	0	4	0	4	None
Roast Beef	3	1	1	0	0	0	0	0	0	0	0	1	3	0	3	None
Spiced Cherry Jello	0					Not Tested							0	-	-	None
Spiced Peach	2	1	1	0	0	0	0	0	0	0	0	0	1	0	1	None
Spring	1	0	0	0	0	0	0	0	0	0	0	1	23	1	22	None
Strawberry Banana	0					Not Tested							0	-	-	None
Strawberry Parfait	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Strawberry-Pineapple-Banana	0					Not Tested							0	-	-	None
Three Bean	3	0	0	0	1	0	0	0	0	0	0	2	11	0	11	None
Tomato	3	0	0	0	0	0	0	0	0	0	0	1	41	0	3	None
Tossed	2	1	0	0	0	0	0	0	0	0	0	1	41	0	41	None
Tossed Vegetable	1	0	0	0	0	1	0	0	0	0	0	0	16	0	16	None
Tuna	6	4	0	0	0	1	0	0	0	0	0	0	13	1	12	None
Turkey	8	0	0	0	0	0	0	0	0	0	1	6	5	0	5	None
Vegetable Marinated	0					Not Tested							2	0	2	None
Waldorf	3	3	0	0	0	0	0	0	0	0	0	0	3	0	3	None
SANDWICH SPREADS																
Cheddar	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Cheddar Cheese	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Chix	0					Not Tested							0	-	-	None
Chix Salad	3	3	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Chunky Pimento	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Cream Cheese Pineapple Pecan	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Garlic Cheese	2	2	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Ham Salad	3	3	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Jalapeno	4	0	1	0	0	0	0	0	0	0	1	1	4	0	4	None
Pimento	6	2	1	2	0	1	0	0	0	0	0	0	8	0	8	None
Pimento Cheddar	1	1	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Pimento Cheese	6	1	1	1	0	0	0	0	0	0	0	0	2	0	2	None
Pimento Hot	3	0	0	1	1	0	0	0	0	0	0	0	5	0	5	None
Sandwich Spread	2	2	0	0	0	0	0	0	0	0	0	0	0	-	-	Commercially Sterile - 1
Tuna Salad	0					Not Tested							1	0	1	None

TABLE 26 (Cont)

Standard Plate Count x 1000/L																Coliforms/L													
FOOD ITEM	N	<3	10	20	30	40	50	60	70	80	90	100	>100	N	<3	10	20	30	40	50	60	70	80	90	100	>100			
SANDWICHES																													
Bacon + Egg	2	0	1	0	0	0	0	0	0	0	0	0	0	1	2	2	0	0	0	0	0	0	0	0	0	0	0		
BBQ	3	1	1	0	0	0	0	0	0	0	0	0	0	0	3	2	1	0	0	0	0	0	0	0	0	0	1		
BBQ Beef	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
BBQ Pork	3	3	0	0	0	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0	0	0	0	0		
Beef Patty	3	2	0	0	0	0	0	0	0	0	0	0	0	0	3	2	0	0	0	0	0	0	0	0	0	0	1		
Beef Patty + Cheese	1	0	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Beef Taco	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Beefburger	4	1	1	0	0	1	0	0	0	0	0	0	0	0	4	3	1	0	0	0	0	0	0	0	0	0	0		
Bologna	3	1	0	0	0	1	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0	0	0	0	0		
Bologna + Cheese	19	9	1	1	0	0	0	0	0	0	0	0	0	0	19	17	1	0	0	0	0	0	0	0	0	0	0		
Canadian Bacon + Egg	2	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	1		
Char-Broil	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Cheese	3	2	0	0	0	0	0	0	0	0	0	0	0	1	3	2	0	0	0	0	0	0	0	0	0	0	0		
Cheeseburger	8	4	2	0	0	0	0	0	0	0	0	0	0	0	8	7	0	0	0	0	0	0	0	0	0	0	0		
Chili Dog	5	1	0	0	0	0	0	0	0	0	0	0	0	0	5	3	0	0	0	0	0	0	0	0	0	0	0		
Chili Meat Taco	2	0	0	0	0	0	0	0	0	0	0	0	0	0	2	3	0	0	0	0	0	0	0	0	0	0	0		
Chix	4	3	0	0	0	0	0	0	0	0	0	0	0	0	5	2	0	0	0	0	0	0	0	0	0	0	0		
Chix Fried Patty	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Chix Salad	9	7	0	0	0	0	0	0	0	0	0	0	0	0	9	8	0	0	0	0	0	0	0	0	0	0	0		
Chix Sliced	2	1	0	0	0	0	0	0	0	0	0	0	0	0	1	2	0	0	0	0	0	0	0	0	0	0	0		
Chopped Chix	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0		
Chopped Ham	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0		
Chuckwagon	2	1	0	0	0	0	0	0	0	0	0	0	0	0	1	2	0	0	0	0	0	0	0	0	0	0	0		
Corn Dog	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Corned Beef	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Corned Beef on Rye	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Egg + Biscuit	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Egg + Cheese	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Egg + Potato Taco	3	2	0	0	0	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0	0	0	0	0		
Egg + Sausage Taco	2	2	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0		
Egg Salad	4	0	0	0	0	0	0	0	0	0	0	0	0	0	4	4	1	0	0	0	0	0	0	0	0	0	0		
Farm Boy	1	0	0	0	0	0	0	0	0	0	0	0	0	0	21	21	0	0	0	0	0	0	0	0	0	0	0		
Fish	4	2	0	1	0	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0	0	0	0	0		
Fried Patty	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Grilled Cheese	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Grilled Ham + Cheese	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Ham	8	4	1	0	1	0	0	0	0	0	0	0	0	0	9	6	0	0	0	0	0	0	0	0	0	0	0		
Ham + Cheese	24	9	7	1	1	1	0	0	0	0	0	0	0	0	45	39	2	2	2	0	0	0	0	0	0	0	0		
Ham + Cheese on Rye	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Ham + Chix	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Ham + Egg	6	2	0	0	0	0	0	0	0	0	0	0	0	0	6	5	0	0	0	0	0	0	0	0	0	0	0		
Ham Salad	9	6	1	0	0	0	0	0	0	0	0	0	0	0	9	8	1	0	0	0	0	0	0	0	0	0	0		

TABLE 28 (Cont)

FOOD ITEM	Yeast and Mold/g										SANDWICHES										Escherichia coli		SIGNIFICANT RESULTS	
	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	POS	NEG								
Bacon + Egg	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1							None	
BBQ Beef	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2							None	
BBQ Pork	3	2	0	0	0	0	0	1	0	0	0	0	0	1	0	1							None	
Beef Patty	3	1	0	0	0	0	0	0	0	0	0	0	2	3	0	3							None	
Beef Patty + Cheese	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1							None	
Beef Taco	1	0	0	0	1	0	0	0	0	0	0	0	0	1	0	1							None	
BeefBurger	4	1	2	1	0	0	0	0	0	0	0	0	0	4	1	3							None	
Bologna	0	0	0	0	0	0	0	0	0	0	0	0	0	3	0	3							None	
Bologna + Cheese	6	2	0	0	0	0	1	0	0	0	0	0	3	17	1	16							None	
Canadian Bacon + Egg	2	0	0	0	0	0	0	0	0	0	0	0	2	2	1	1							None	
Char-Broil	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1							None	
Cheese	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1							None	
Cheeseburger	7	3	1	1	2	0	0	0	0	0	0	0	0	3	0	3							None	
Chili Dog	1	1	0	0	0	0	0	0	0	0	0	0	0	7	0	7							None	
Chili Meat Taco	2	0	1	0	0	0	0	0	0	0	0	0	0	3	0	3							None	
Chix	1	0	0	0	0	0	0	0	0	0	0	0	1	5	0	5							None	
Chix Fried Patty	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1							None	
Chix Salad	3	2	0	0	0	0	0	0	0	0	0	0	1	7	0	7							None	
Chix Sliced	2	0	0	0	0	0	0	0	0	0	1	0	1	2	0	2							None	
Chopped Chix	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0							None	
Chopped Ham	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0							None	
Chuckwagon	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1							None	
Corn Dog	0	0	0	0	0	0	0	0	0	0	0	0	0	2	1	1							None	
Corned Beef	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1							None	
Corned Beef on Rye	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1							None	
Egg + Biscuit	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1							None	
Egg + Cheese	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1							None	
Egg + Potato Taco	2	0	1	1	0	0	0	0	0	0	0	0	0	4	0	4							None	
Egg + Sausage Taco	1	1	0	0	0	0	0	0	0	0	0	0	0	3	0	3							None	
Egg Sliced	4	0	0	0	2	0	0	0	0	0	1	0	1	2	1	1							None	
Farm Boy	0	0	0	0	0	0	0	0	0	0	0	0	0	21	0	21							None	
Fish	2	0	0	0	0	0	0	0	0	0	0	0	2	3	0	3							None	
Fried Patty	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1							None	
Grilled Cheese	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1							None	
Grilled Ham + Cheese	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1							None	
Ham	3	2	0	1	0	0	0	0	0	0	0	0	0	9	2	7							None	
Ham + Cheese	5	0	1	2	0	0	0	0	0	0	0	0	3	41	2	39							None	
Ham + Cheese on Rye	1	1	0	1	0	0	0	0	0	0	0	0	0	1	0	1							None	
Ham + Chix	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0	1							None	
Ham + Egg	3	2	0	1	0	0	0	0	0	0	0	0	0	5	0	5							None	
Ham Sliced	2	0	0	0	0	0	0	0	0	0	0	0	2	8	1	7							None	
																							<u>Staphylococcus aureus</u> - 1 Isolate	

TABLE 28 (Cont)

		Standard Plate Count x 1000/g																Coliforms/g											
FOOD ITEM		N	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	100	>100	N	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	100	>100
SANDWICHES (Cont)																													
Ham Sliced	2	0	0	0	1	0	0	0	0	0	0	0	0	0	0	1	2	1	6	0	0	0	0	0	0	0	0	0	1
Hamburger	7	5	0	0	1	0	0	0	0	0	0	0	0	0	0	1	7	7	5	0	0	0	0	0	0	0	0	0	1
Hoagie	7	0	1	0	0	0	0	0	0	0	0	0	0	0	0	4	7	5	5	0	0	0	0	0	0	0	0	0	1
Hot Dog	7	3	2	0	0	0	0	0	0	0	0	0	0	0	0	0	5	3	3	0	0	0	0	0	0	0	0	0	0
Luncheon Meat	3	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0	0	0	0	0
Mini-Burger	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0
Pimento Cheese	6	1	0	0	0	0	0	0	0	0	0	0	0	0	0	5	6	3	2	0	1	0	0	0	0	0	0	0	0
Polish Sausage	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Poor Boy	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3	4	4	0	0	0	0	0	0	0	0	0	0	0
Pork	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Ranchero	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	17	17	0	0	0	0	0	0	0	0	0	0	0
Roast Beef	24	11	2	0	1	1	0	0	0	0	0	0	0	0	0	6	27	23	1	0	0	2	0	0	0	0	0	0	1
Roast Beef + Cheese	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Roast Pork	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3	4	2	1	0	0	0	0	0	0	0	0	0	1
Salami	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0
Salami + Cheese	9	1	0	0	0	0	0	0	0	0	0	0	0	0	0	7	9	7	1	0	0	1	0	0	0	0	0	0	0
Sausage + Biscuit	7	4	1	0	0	0	0	0	0	0	0	0	0	0	0	0	7	6	1	0	0	0	0	0	0	0	0	0	0
Sausage + Egg	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0
Sausage Dog	2	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0
Sausage Link + Bun	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0
Scrambled Egg + Sausage Taco	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0
Sea Dog	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Servoburger	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	6	6	0	0	0	0	0	0	0	0	0	0	0
Sliced Chix	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	0
Sliced Turkey Smoked	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0
Smoked Beef	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Smoked Ham	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Smoked Sausage	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Smoked Sausage + Bun	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Spiced Ham + Cheese	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Splits	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0
Steak	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Steak + Gravy	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Steak + Hash Browns	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Steakburger	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Submarine	6	0	0	0	0	0	0	0	0	0	0	0	0	0	0	5	6	1	0	0	0	0	0	0	0	0	0	0	0
Talk of the Town	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Tuna Salad	9	6	1	0	0	0	0	0	0	0	0	0	0	0	0	0	9	9	0	0	0	0	0	0	0	0	0	0	0
Turkey	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Weiner + Bacon	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
													</																

TABLE 28 (Cont)

FOOD ITEM	Yeast and Mold/g											Escherichia coli		SIGNIFICANT RESULTS		
	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	POS	NEG
SANDWICHES (Cont)																
Ham Sliced	0	2	2	0	0	0	Not Tested	0	0	0	0	0	0	2	1	1
Hamburger	4	1	1	1	0	0	Not Tested	0	0	0	0	0	0	6	1	5
Hoagie	4	1	1	0	0	0	Not Tested	0	0	0	0	0	0	4	1	5
Hot Dog	1	0	1	0	0	0	0	0	0	0	0	0	0	3	0	4
Luncheon Meat	2	2	0	0	0	0	0	0	0	0	0	0	0	2	0	3
Mini-Burger	5	0	0	0	0	0	0	0	0	0	0	0	0	6	0	2
Pimento Cheese	0	0	0	1	0	0	Not Tested	1	0	0	0	0	0	1	0	6
Polish Sausage	3	0	0	0	0	0	Not Tested	0	0	0	0	0	0	4	0	1
Poor Boy	0	0	0	0	0	0	Not Tested	0	0	0	0	0	0	4	0	4
Pork	1	1	0	0	0	0	Not Tested	0	0	0	0	0	0	1	0	1
Ranchero	4	1	2	0	1	0	Not Tested	0	0	0	0	0	0	17	0	17
Roast Beef	4	1	2	0	1	0	Not Tested	0	0	0	0	0	0	24	0	24
Roast Beef + Cheese	0	0	0	0	0	0	Not Tested	0	0	0	0	0	0	1	0	1
Roast Pork	0	0	0	0	0	0	Not Tested	0	0	0	0	0	0	4	1	3
Salami	0	0	0	0	0	0	Not Tested	0	0	0	0	0	0	1	0	1
Salami + Cheese	4	0	1	0	0	0	Not Tested	1	0	0	0	0	0	8	0	8
Sausage + Biscuit	4	2	0	1	0	0	1	0	0	0	0	0	0	6	0	6
Sausage + Egg	1	1	0	0	0	0	Not Tested	0	0	0	0	0	0	3	0	3
Sausage Dog	0	0	0	0	0	0	Not Tested	0	0	0	0	0	0	1	0	1
Sausage Link + Bun	1	1	0	0	0	0	Not Tested	0	0	0	0	0	0	2	0	2
Scrambled Egg + Sausage Taco	0	1	0	0	0	0	Not Tested	0	0	0	0	0	0	1	0	1
Sea Dog	1	1	0	0	0	0	Not Tested	0	0	0	0	0	0	1	0	1
Servoburger	0	0	0	1	0	0	Not Tested	0	0	0	0	0	0	6	0	6
Sliced Chix	2	0	0	1	0	0	Not Tested	1	0	0	0	0	0	2	0	2
Sliced Turkey Smoked	1	1	0	0	0	0	Not Tested	0	0	0	0	0	0	1	0	1
Smoked Beef	1	0	0	1	0	0	Not Tested	0	0	0	0	0	0	1	0	1
Smoked Ham	1	0	1	0	0	0	Not Tested	0	0	0	0	0	0	1	0	1
Smoked Sausage	1	1	0	0	0	0	Not Tested	0	0	0	0	0	0	1	0	1
Smoked Sausage + Bun	1	1	0	0	0	0	Not Tested	0	0	0	0	0	0	1	0	1
Spiced Ham + Cheese	1	1	0	0	0	0	Not Tested	0	0	0	0	0	0	1	0	1
Splits	2	1	1	0	0	0	Not Tested	0	0	0	0	0	0	2	0	2
Steak	0	0	0	0	0	0	Not Tested	0	0	0	0	0	0	0	0	0
Steak + Gravy	1	0	0	0	0	0	Not Tested	0	0	0	0	0	0	2	0	2
Steak + Hash Browns	0	0	0	0	0	0	Not Tested	0	0	0	0	0	0	1	1	0
Steakburger	1	1	0	0	0	0	Not Tested	0	0	0	0	0	0	1	0	1
Submarine	6	1	0	0	0	1	Not Tested	0	0	0	0	0	0	6	2	4
Talk of the Town	0	0	0	0	0	0	Not Tested	0	0	0	0	0	0	1	0	1
Tuna Salad	0	0	0	0	0	0	Not Tested	0	0	0	0	0	0	9	0	9
Turkey	0	0	0	0	0	0	Not Tested	0	0	0	0	0	0	0	0	0
Weiner + Bacon	0	0	0	0	0	0	Not Tested	0	0	0	0	0	0	1	0	1
															Staphylococcus aureus - 2 Negative	
															None	

Staphylococcus aureus - 2 Negative
None

TABLE 26 (Cont)

		Standard Plate Count x 1000/G																Coliforms/G															
FOOD ITEM		N	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	100	>100	N	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	100	>100				
		PPM																															
BBQ Beef Dinner		1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0				
Beef Burgundy-																																	
Carrots		7	7	0	0	0	0	0	0	0	0	0	0	0	0	0							Not Tested										
Comp		6	6	0	0	0	0	0	0	0	0	0	0	0	0	0							Not Tested										
Green Beans		7	6	1	0	0	0	0	0	0	0	0	0	0	0	0							Not Tested										
Macaroni		2	2	0	0	0	0	0	0	0	0	0	0	0	0	0							Not Tested										
Meat		19	18	0	1	0	0	0	0	0	0	0	0	0	0	0							Not Tested										
Noodles		18	18	0	0	0	0	0	0	0	0	0	0	0	0	0							Not Tested										
Peas		1	1	0	0	0	0	0	0	0	0	0	0	0	0	0							Not Tested										
Vegetables		5	5	0	0	0	0	0	0	0	0	0	0	0	0	0							Not Tested										
Beef Enchilada		1	0	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0				
Beef in Wine Sauce-																																	
Beef		2	2	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0				
Noodles		2	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0				
Peas		2	0	2	0	0	0	0	0	0	0	0	0	0	0	0							Not Tested										
Beef Pot Roast-																																	
Macaroni		1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0				
Meat		1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0				
Peas		1	0	0	0	0	0	0	1	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0				
Beef Sirloin-																																	
Comp		5	5	0	0	0	0	0	0	0	0	0	0	0	0	0							Not Tested										
Green Beans		3	2	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0				
Meat		3	2	0	0	0	0	1	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0				
Noodles		1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0				
Potatoes		2	2	0	0	0	0	0	0	0	0	0	0	0	0	0							Not Tested										
Beef Steak-																																	
Corn		4	4	0	0	0	0	0	0	0	0	0	0	0	0	0							Not Tested										
Meat		4	4	0	0	0	0	0	0	0	0	0	0	0	0	0							Not Tested										
Potatoes		4	4	0	0	0	0	0	0	0	0	0	0	0	0	0							Not Tested										
Beef-																																	
Carrots + Peas		1	1	0	0	0	0	0	0	0	0	0	0	0	0	0							Not Tested										
Dessert		2	1	0	0	0	1	0	0	0	0	0	0	0	0	2	1	0	0	1	0	0	0	0	0	0	0	0	0				
Meat		5	2	1	1	0	0	0	0	0	0	0	0	1	0	4	4	0	0	0	0	0	0	0	0	0	0	0	0				
Noodles		3	1	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	0				
Peas		2	0	0	1	0	1	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	0				
Potatoes		2	1	0	0	0	0	0	0	0	0	0	0	0	1	2	2	1	0	0	0	0	0	0	0	0	0	0	0				
Vegetables		2	1	0	0	0	0	0	0	0	0	0	0	0	1	2	1	0	0	0	0	0	0	0	0	0	0	0	0				

TABLE 28 (Cont)

FOOD ITEM	Yeast and Mold/g										Escherichia coli										SIGNIFICANT RESULTS
	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	N	POS	NEG						
PPM																					
BBQ Beef Dinner	0						Not Tested						1	0	1	None					
Beef Burgundy-																					
Carrots	0						Not Tested						7	0	7	None					
Comp	1	0	0	1	0	0	0	0	0	0	0	0	6	0	6	None					
Green Beans	0						Not Tested						7	0	7	None					
Macaroni	0						Not Tested						2	0	2	None					
Meat	0						Not Tested						19	0	19	None					
Noodles	0						Not Tested						18	0	18	None					
Peas	0						Not Tested						1	0	1	None					
Vegetables	0						Not Tested						5	0	5	None					
Beef Enchilada	0						Not Tested						1	0	1	None					
Beef in Wine Sauce-																					
Beef	0						Not Tested						1	0	1	None					
Noodles	0						Not Tested						1	0	1	None					
Peas	0						Not Tested						2	0	2	None					
Beef Pot Roast-																					
Macaroni	0						Not Tested						1	0	1	None					
Meat	0						Not Tested						1	0	1	None					
Peas	0						Not Tested						1	0	1	None					
Beef Sirloin-																					
Comp	0						Not Tested						5	0	5	None					
Green Beans	0						Not Tested						3	0	3	None					
Meat	0						Not Tested						3	0	3	None					
Noodles	0						Not Tested						1	0	1	None					
Potatoes	0						Not Tested						2	0	2	None					
Beef Steak-																					
Corn	0						Not Tested						4	0	4	None					
Meat	0						Not Tested						4	0	4	None					
Potatoes	0						Not Tested						4	0	4	None					
Beef-																					
Carrots + Peas	0						Not Tested						1	0	1	None					
Dessert	0						Not Tested						2	0	2	None					
Meat	0						Not Tested						5	0	5	None					
Noodles	0						Not Tested						3	0	3	None					
Peas	0						Not Tested						2	0	2	None					
Potatoes	0						Not Tested						2	0	2	None					
Vegetables	0						Not Tested						2	0	2	None					

TABLE 28 (Cont)

Standard Plate Count x 1000/g																	Coliforms/g																
FOOD ITEM	N	<3	3-	10	20	30	40	50	60	70	80	90	100	>100	N	<3	3-	10	20	30	40	50	60	70	80	90	100	>100					
PFM (Cont)																																	
Breakfast-																																	
Coffee Cake	1	0	0	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0					
Egg	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0					
Sausage	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0					
Butt Steak-																																	
Green Beans	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0							Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested					
Meat	2	1	1	0	0	0	0	0	0	0	0	0	0	0	0																		
Potatoes	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0																		
Chix Almondine-																																	
Comp	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0							Not Tested											
Chix Breast-																																	
Carrots	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0							Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested					
Comp	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0							Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested					
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0							Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested					
Rice	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0							Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested					
Chix Marengo-																																	
Green Beans	5	4	1	0	0	0	0	0	0	0	0	0	0	0	0							Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested					
Meat	7	5	1	0	0	0	0	0	0	1	0	0	0	0	0							Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested					
Peas + Carrots	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0							Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested					
Potatoes	5	5	0	0	0	0	0	0	0	0	0	0	0	0	0							Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested					
Rice	2	1	0	0	0	0	1	0	0	0	0	0	0	0	0							Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested					
Vegetable	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0							Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested					
Chix-																																	
Green Beans	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1							Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested					
Meat	4	2	1	1	0	0	0	0	0	0	0	0	0	0	4							Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested					
Peas	2	0	2	0	0	0	0	0	0	0	0	0	0	0	2							Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested					
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1							Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested					
Rice	3	3	0	0	0	0	0	0	0	0	0	0	0	0	3							Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested					
Vegetable	1	0	0	0	0	0	1	0	0	0	0	0	0	0	1							Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested					
Coq Au Vin-																																	
Carrots	5	5	0	0	0	0	0	0	0	0	0	0	0	0	0							Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested					
Comp	5	5	0	0	0	0	0	0	0	0	0	0	0	0	0							Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested					
Meat	11	10	0	0	0	0	0	0	0	0	0	0	0	1	0							Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested					
Peas	5	3	1	0	1	0	0	0	0	0	0	0	0	0	0							Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested					
Rice	11	11	0	0	0	0	0	0	0	0	0	0	0	0	0							Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested					
Vegetable	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0							Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested					

TABLE 28 (Cont)

FOOD ITEM	N	Yeast and Mold/g											Escherichia coli			SIGNIFICANT RESULTS
		3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	M	POS	NEG		
		<3	10	20	30	40	50	60	70	80	90				100	
PPM (Cont.)																
Breakfast-																
Coffee Cake	0						Not Tested					1	0	1	None	
Egg	0						Not Tested					1	0	1	None	
Sausage	0						Not Tested					1	0	1	None	
Butt Steak-																
Green Beans	0						Not Tested					2	0	2	None	
Meat	0						Not Tested					2	0	2	None	
Potatoes	0						Not Tested					2	0	2	None	
Chix Almondine-																
Comp	0						Not Tested					3	0	3	None	
Chix Breast-																
Carrots	0						Not Tested					1	0	1	None	
Comp	1	1	0	0	0	0	0	0	0	0	0	0	-	-	None	
Meat	0						Not Tested					1	0	1	None	
Rice	0						Not Tested					1	0	1	None	
Chix Marengo-																
Green Beans	0						Not Tested					5	0	5	None	
Meat	0						Not Tested					7	0	7	None	
Peas + Carrots	0						Not Tested					1	0	1	None	
Potatoes	0						Not Tested					5	0	5	None	
Rice	0						Not Tested					2	0	2	None	
Vegetable	0						Not Tested					1	0	1	None	
Chix-																
Green Beans	0						Not Tested					1	0	1	None	
Meat	0						Not Tested					4	0	4	None	
Peas	0						Not Tested					2	0	2	None	
Potatoes	0						Not Tested					1	0	1	None	
Rice	0						Not Tested					3	0	3	None	
Vegetable	0						Not Tested					1	0	1	None	
Coq Au Vin-																
Carrots	0						Not Tested					5	0	5	None	
Comp	0						Not Tested					5	0	5	None	
Meat	0						Not Tested					11	0	11	None	
Peas	0						Not Tested					5	0	5	None	
Rice	0						Not Tested					11	1	10	None	
Vegetables	0						Not Tested					1	0	1	None	

TABLE 28 (Cont.)

FOOD ITEM	N	Yeast and Mold/g										Escherichia coli		SIGNIFICANT RESULTS
		3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	POS	NEG	
		<3	10	20	30	40	50	60	70	80	90	PFM (Cont.)		
Egg + Sausage-														
Egg	0						Not Tested					0	1	None
Meat	0						Not Tested					0	1	None
Potato	0						Not Tested					0	1	None
Egg Omelet-														
Applesauce	0						Not Tested					0	1	None
Eggs	0						Not Tested					12	0	None
Ham	0						Not Tested					0	6	None
Meat	0						Not Tested					1	0	None
Potatoes	0						Not Tested					11	0	None
Sausage	0						Not Tested					0	5	None
French Fried Shrimp-														
Hash	0						Not Tested					1	0	None
Meat	0						Not Tested					1	0	None
Rice	0						Not Tested					1	0	None
French Toast-														
Apples	0						Not Tested					2	0	None
Applesauce	0						Not Tested					1	0	None
Comp	0						Not Tested					3	0	None
Ham	0						Not Tested					11	0	None
Meat	0						Not Tested					2	0	None
Toast	0						Not Tested					13	0	None
Ham + Eggs-														
Eggs	0						Not Tested					1	0	None
Ham	0						Not Tested					1	0	None
Potatoes	0						Not Tested					1	0	None
Meat Loaf-														
Beans	0						Not Tested					1	0	None
Brownies	0						Not Tested					1	0	None
Meat	0						Not Tested					1	0	None
Potatoes	0						Not Tested					1	0	None
Mexican Style Dinner	0						Not Tested					7	0	None
Pot Roast-														
Comp	0						Not Tested					2	0	None

TABLE 28 (Cont)

Standard Plate Count x 1000/g															Coliforms/g											
FOOD ITEM	N	3- 11- 21- 31- 41- 51- 61- 71- 81- 91-										>100	N	<3	3- 11- 21- 31- 41- 51- 61- 71- 81- 91- 100 >100											
		10	20	30	40	50	60	70	80	90	100				10	20	30	40	50	60	70	80	90	100	>100	
PPM (Cont)																										
Salisbury Steak-																										
Carrots	3	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Hash	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Meat	4	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Potatoes	4	3	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Scrambled Eggs-																										
Eggs	9	6	2	1	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0	0	0	0	0
Meat	0	5	1	1	0	0	0	0	0	0	0	0	1	2	2	0	0	0	0	0	0	0	0	0	0	0
Potatoes	9	4	2	1	0	1	0	0	0	0	0	0	1	2	2	0	0	0	0	0	0	0	0	0	0	0
Shrimp Fried																										
Hash	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Meat	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Rice	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sirloin Butt-																										
Green Beans	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sirloin Steak-																										
Comp	2	0	0	0	0	0	0	0	0	0	0	0	1	2	0	0	0	0	0	0	0	0	0	0	0	2
Swiss Steak-																										
Comp	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	1	0	0
Green Beans	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Meat	4	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Peas	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Potatoes	4	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Tuna-Noodle Casserole	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Turkey Dinner	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Turkey Dinner-																										
Dessert	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Meat	2	1	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Peas	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Potatoes	2	1	0	0	0	0	1	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Vegetable	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0

TABLE 28 (Cont)

FOOD ITEM	Yeast and Mold/g										PFM (Cont.)										Escherichia coli		SIGNIFICANT RESULTS
	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	N	POS	NEG								
Salisbury Steak-																							
Carrots	0						Not Tested						3	0	3	None							
Hash	0						Not Tested						1	0	1	None							
Meat	0						Not Tested						4	0	4	None							
Potatoes	0						Not Tested						4	0	4	None							
Scrambled Eggs-																							
Eggs	0						Not Tested						7	0	7	None							
Meat	0						Not Tested						7	0	7	None							
Potatoes	0						Not Tested						7	0	7	None							
Shrimp Fried-																							
Hash	0						Not Tested						1	0	1	None							
Meat	0						Not Tested						1	0	1	None							
Rice	0						Not Tested						1	0	1	None							
Sirloin Butt-																							
Green Beans	0						Not Tested						1	0	1	None							
Meat	0						Not Tested						1	0	1	None							
Potatoes	0						Not Tested						1	0	1	None							
Sirloin Steak-																							
Comp	0						Not Tested						2	0	2	None							
Swiss Steak-																							
Comp	1	0	0	0	0	0	0	0	0	0	1		1	0	1	None							
Green Beans	0						Not Tested						1	0	1	None							
Meat	0						Not Tested						1	0	1	None							
Peas	0						Not Tested						4	0	4	None							
Potatoes	0						Not Tested						3	0	3	None							
Tuna-Noodle Casserole	0						Not Tested						1	0	1	None							
Turkey Dinner	0						Not Tested						1	0	1	None							
Turkey Dinner-																							
Dessert	0						Not Tested						1	0	1	None							
Meat	0						Not Tested						2	0	2	None							
Peas	0						Not Tested						1	0	1	None							
Potatoes	0						Not Tested						2	0	2	None							
Vegetable	0						Not Tested						1	0	1	None							

TABLE 20 (Cont)

Standard Plate Count x 1000/g																											Coliforms/g									
FOOD ITEM	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	M	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100										
PPM (Cont)																																				
SEAFOOD																																				
Turkey-																																				
Meat	4	4	0	0	0	0	0	0	0	0	0	0	0	0																						
Peas	4	3	1	0	0	0	0	0	0	0	0	0	0	0																						
Potatoes	2	2	0	0	0	0	0	0	0	0	0	0	0	0																						
Sweet Potatoes	2	2	0	0	0	0	0	0	0	0	0	0	0	0																						
Veal Parmagen-																																				
Green Beans	1	1	0	0	0	0	0	0	0	0	0	0	0	0																						
Meat	1	0	1	0	0	0	0	0	0	0	0	0	0	0																						
Rice	1	1	0	0	0	0	0	0	0	0	0	0	0	0																						
Waffles + Ham-																																				
Comp	3	2	1	0	0	0	0	0	0	0	0	0	0	0																						
Abalone Canned	0																																			
Anchovies Canned	1	1	0	0	0	0	0	0	0	0	0	0	0	0																						
Clam Chowder	0																																			
Clams Fried	0																																			
Clams Stuffed Canned	0																																			
Cod Filets	0																																			
Cod Fish	1	0	0	0	0	0	0	0	0	0	0	0	1	1																						
Crab Deviled	0																																			
Crab Whole Cooked	25	0	0	0	0	0	0	0	0	0	0	0	25	25																						
Crabmeat Canned	0																																			
Crabmeat Cooked	1	1	0	0	0	0	0	0	0	0	0	0	0	1																						
Crabmeat Frozen	0																																			
Fish and Chips	0																																			
Fish Sticks	1	0	0	0	0	0	0	0	0	0	0	0	1	1																						
Fish Sticks Frozen	1	0	0	0	0	0	0	0	0	0	0	1	0	1																						
Flounder Breaded	16	5	0	5	2	0	0	0	2	0	2	2	3	16																						
Stuffed																																				
Flounder Filets	1	0	0	1	0	0	0	0	0	0	0	0	0	1																						
Flounder Filets																																				
Frozen	0																																			
Haddock	1	0	1	0	0	0	0	0	0	0	0	0	0	0																						
Halibut	0																																			
Herring in Cream	7	3	1	0	0	0	0	0	0	0	0	0	3	7																						
Sauce	4	0	0	0	0	0	0	0	0	0	0	0	4	4																						
Lobster Frozen																																				
Lobster Tail Frozen	16	0	0	0	0	0	2	0	0	0	0	0	14	16																						
Ocean Perch	0													0																						
Oyster Stev Canned	0													0																						
Oysters Breaded	0													0																						

TABLE 28 (Cont)

FOOD ITEM	N	Yeast and Mold/g										Escherichia coli		SIGNIFICANT RESULTS	
		3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	N	POS		NEG
PPM (Cont.)															
SEAFOOD															
Turkey-															
Meat	0						Not Tested					4	0	4	None
Peas	0						Not Tested					4	0	4	None
Potatoes	0						Not Tested					2	0	2	None
Sweet Potatoes	0						Not Tested					2	0	2	None
Veal Parmagen-															
Green Beans	0						Not Tested					1	0	1	None
Meat	0						Not Tested					1	0	1	None
Rice	0						Not Tested					1	0	1	None
Waffles + Ham-Comp	0						Not Tested					3	0	3	None
Abalone Canned	0						Not Tested					0	-	-	Commercially Sterile - 1
Anchovies Canned	0						Not Tested					0	-	-	Streptococcus sp. - 1 Isolate
Clam Chowder	0						Not Tested					0	-	-	Commercially Sterile - 2
Clams Fried	0						Not Tested					0	-	-	Pathogens - 1 Negative
Clams Stuffed Canned	0						Not Tested					0	-	-	Commercially Sterile - 2
Cod Fillets	0						Not Tested					0	-	-	Pathogens - 2 Negative
Cod Fish	0						Not Tested					1	0	1	None
Crab Deviled	0						Not Tested					0	-	-	Pathogens - 2 Negative
Crab Whole Cooked	0						Not Tested					25	0	25	None
Crabmeat Canned	0						Not Tested					0	-	-	Commercially Sterile - 13
Crabmeat Cooked	0						Not Tested					1	0	1	None
Crabmeat Frozen	0						Not Tested					0	-	-	Pathogens - 1 Negative
Fish and Chips	0						Not Tested					0	-	-	Pathogens - 1 Negative
Fish Sticks	0						Not Tested					1	0	1	Pathogens - 1 Negative
Fish Sticks Frozen	1	0	0	0	0	0	1	0	0	0	0	1	0	1	None
Flounder Breaded															
Stuffed	0						Not Tested					5	0	5	Staphylococcus aureus - 5 Isolates
Flounder Filets	0						Not Tested					0	-	-	Citrobacter freundii - 1 Isolate
Flounder Filets	0						Not Tested					0	-	-	Staphylococcus aureus - 1 Isolate
Frozen	0						Not Tested					0	-	-	Pathogens - 2 Negative
Haddock	0						Not Tested					1	0	1	None
Halibut	0						Not Tested					0	-	-	Pathogens - 2 Negative
Herring in Cream Sauce	7	0	0	0	2	0	1	1	0	0	0	3	0	0	None
Lobster Frozen	0						Not Tested					4	0	4	Pseudomonas putrefaciens - 1 Isolate
Lobster Tail Frozen	0						Not Tested					0	-	-	Proteus mirabilis - 2 Isolates
Ocean Perch	0						Not Tested					0	-	-	Vibrio parahaemolyticus - 16 Negative
Oyster Stew Canned	0						Not Tested					0	-	-	Pathogens - 1 Negative
Oysters Breaded	0						Not Tested					0	-	-	Commercially Sterile - 2
												0	-	-	Pathogens - 3 Negative

TABLE 28 (Cont)

FOOD ITEM	N	Standard Plate Count x 1000/F										Coliforms/F									
		3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-
		<3	10	20	30	40	50	60	70	80	90	<3	10	20	30	40	50	60	70	80	90
SEAFOOD (Cont.)																					
Oysters Canned	4	0	0	0	0	0	0	0	0	0	0	4	0	0	0	0	0	0	0	0	3
Oysters Fresh	2	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0
Oysters Fresh Canned	1	0	0	0	0	0	0	0	0	0	0	1	0	0	0	Not Tested	0	0	0	0	0
Oysters Frozen	12	10	1	0	0	0	0	0	0	0	1	0	12	0	0	0	0	0	0	0	0
Oysters Raw	3	0	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0	0
Rex Sole Fresh	4	0	0	0	0	0	0	0	0	0	0	4	0	0	0	0	0	0	0	0	4
Salmon Canned	0																Not Tested				
Salmon Patties	0																Not Tested				
Salmon Smoked	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0
Salmon Steaks	6	0	0	0	0	0	0	0	0	0	0	6	2	0	0	0	0	0	0	0	4
Sardines Canned	0																Not Tested				
Scallops	0																Not Tested				
Scallops Breaded																					
Scallops Frozen	1	1	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0
Scallops Fresh	5	0	0	0	0	0	0	0	0	0	0	5	5	0	1	0	0	0	0	0	0
Shrimp Breaded	5	0	0	0	0	0	0	0	0	0	0	5	5	0	0	0	0	0	0	0	1
Shrimp Canned	0																Not Tested				
Shrimp Creole	0																Not Tested				
Shrimp Dely	2	2	0	0	0	0	0	0	0	0	0	0	2	0	0	0	0	0	0	0	0
Shrimp Frozen	3	2	0	0	0	0	0	0	0	0	0	1	3	1	0	0	0	0	0	1	0
Sole Filets Frozen	12	0	0	0	1	1	0	1	2	1	1	4	12	9	1	0	0	0	1	0	0
Trout	0																Not Tested				
Tuna Canned	0												1	1	0	0	0	0	0	0	0
SAUSAGE																					
Bierschinken	15	5	1	0	0	0	0	0	0	0	0	0	15	11	0	0	0	0	0	0	4
Bierwurst	11	5	0	0	0	0	0	0	0	0	0	4	12	10	0	0	0	0	0	0	1
Bockwurst	6	0	0	2	0	1	0	0	0	0	0	2	6	6	0	0	0	0	0	0	0
Bologna	29	19	3	3	0	1	0	0	0	0	0	3	29	24	2	0	0	0	0	0	1
Bologna Diced	3	1	1	0	0	0	0	0	0	0	0	1	3	0	0	0	0	0	0	0	0
Bologna Sliced	51	27	2	3	1	0	1	0	1	0	1	15	51	49	1	0	0	0	0	0	0
Bratwurst	13	1	0	2	1	0	0	0	1	1	0	7	13	9	0	0	0	0	0	0	4
Braunschweiger	2	1	0	1	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0
Bulk	4	1	1	0	0	0	0	0	0	0	0	4	4	2	1	1	0	0	0	0	0
Calf Liverwurst	14	10	0	0	0	0	0	0	0	0	0	4	14	11	0	0	0	0	0	0	0
Cervelat	2	0	1	0	1	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	1
Cervelatwurst	11	0	0	0	0	0	0	0	0	0	0	0	11	6	0	0	0	0	0	0	0
Fleischwurst	9	2	3	0	0	0	0	0	0	0	0	4	9	8	0	0	0	0	0	0	1
Frankfurters	5	2	1	0	0	0	0	0	0	0	0	2	5	4	0	1	0	0	0	0	0
Hackbraten	5	1	0	0	0	0	0	0	0	0	0	4	5	4	0	0	0	0	0	0	1
Hot Dog	2	2	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0
Hot Dog Frozen	1	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0
Hot Italian Pork	6	0	0	1	0	0	0	0	0	0	0	5	6	1	0	1	0	0	0	1	3
Italian Brand	6	0	0	0	0	0	0	0	0	0	1	5	6	1	0	0	0	0	0	1	4
Italian Mild	2	0	0	0	0	0	0	0	0	0	0	2	2	0	0	1	0	0	0	0	0

TABLE 28 (Cont.)

FOOD ITEM	Yeast and Mold/g										Escherichia coli		SIGNIFICANT RESULTS			
	N	<3	10	20	30	40	50	60	70	80	90	100		>100	POS	NEG
SEAFOOD (Cont.)																
Oysters Canned	4	1	1	1	0	1	0	0	0	0	0	0	0	0	4	None
Oysters Fresh	0						Not Tested							0	2	None
Oysters Fresh Canned	0						Not Tested							0	1	None
Oysters Frozen	0						Not Tested							-	-	Staphylococcus aureus - 2 Isolates Pseudomonas - 2 Isolates Enterobacter hafniae - 1 Isolate
Oysters Raw	0						Not Tested							-	-	None
Rex Sole Fresh	0						Not Tested							0	4	None
Salmon Canned	0						Not Tested							-	-	Commercially Sterile - 1
Salmon Patties	0						Not Tested							-	-	Pathogens - 1 Negative
Salmon Smoked	0						Not Tested							0	1	None
Salmon Steaks	0						Not Tested							0	6	None
Sardines Canned	0						Not Tested							-	-	Commercially Sterile - 2 Pathogens - 2 Negative
Scallops	0						Not Tested							-	-	Pathogens - 1 Negative
Scallops Breaded Frozen	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	None
Scallops Fresh	0						Not Tested							0	5	None
Shrimp	0						Not Tested							-	-	Pathogens - 3 Negative
Shrimp Breaded	0						Not Tested							0	5	Pathogens - 3 Negative
Shrimp Canned	0						Not Tested							-	-	Clostridium sp. - 3 Negative
Shrimp Creole	0						Not Tested							-	-	Pathogens - 1 Negative
Shrimp Dely	0						Not Tested							-	-	None
Shrimp Frozen	0						Not Tested							-	-	Staphylococcus aureus - 1 Isolate
Sole Filets Frozen	0						Not Tested							0	12	None
Trout	0						Not Tested							-	-	Pathogens - 1 Negative
Tuna Canned	0						Not Tested							-	-	Commercially Sterile - 19 Pathogens - 14 Negative
														-	-	Staphylococcus aureus - 3 Isolates
SAUSAGE																
Bierschinken	0						Not Tested							0	1	Pathogens - 16 Negative
Biervurst	0						Not Tested							-	-	Pathogens - 11 Negative
Bockwurst	0						Not Tested							-	-	None
Bologna	3	2	1	0	0	0	0	0	0	0	0	0	11	0	11	None
Bologna Diced	0						Not Tested							0	2	Staphylococcus aureus - 1 Isolate
Bologna Sliced	1	0	0	0	0	1	0	0	0	0	0	0	37	0	37	None
Bratwurst	0						Not Tested							-	-	Enterobacter hafniae - 1 Isolate
Braunschweiger	0						Not Tested							1	0	None
Bulk	0						Not Tested							-	-	Bacillus sp. - 4 Isolates
Calif Liverwurst	0						Not Tested							-	-	None
Cervelat	0						Not Tested							0	2	None
Cervelatwurst	0						Not Tested							-	-	None
Fleischwurst	0						Not Tested							-	-	None
Frankfurters	1	1	0	0	0	0	0	0	0	0	0	0	2	0	2	Bacillus sp. - 1 Isolate Staphylococcus aureus - 1 Isolate
Hackbraten	0						Not Tested							-	-	Staphylococcus aureus - 1 Isolate
Hot Dog	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Hot Dog Frozen	1	1	0	0	0	0	0	0	0	0	0	0	0	-	-	Bacillus sp. - 1 Isolate
Hot Italian Pork	0						Not Tested							5	0	None
Italian Brand	0						Not Tested							5	5	Salmonella enteritidis - 1 Isolate Bacillus sp. - 2 Isolates
Italian Mild	0						Not Tested							5	0	Clostridium perfringens - 1 Isolate Clostridium perfringens - 3 Isolates
														1	1	Bacillus sp. - 1 Isolate Bacillus sp. - 1 Isolate Staphylococcus aureus - 1 Isolate

TABLE 20 (Cont)

Standard Plate Count x 1000/g																												Coliforms/g											
FOOD ITEM	N	SAUSAGE (Cont)																																					
		3- 10	11- 20	21- 30	31- 40	41- 50	51- 60	61- 70	71- 80	81- 90	91- 100	>100	N	3- 10	11- 20	21- 30	31- 40	41- 50	51- 60	61- 70	71- 80	81- 90	91- 100	>100															
Italian Sweet	3	0	0	0	0	0	1	0	0	0	0	0	2	3	1	0	0	0	0	0	0	0	0	0	0	0													
Leberkase	5	0	0	0	0	0	0	0	0	0	0	0	0	5	5	0	0	0	0	0	0	0	0	0	0														
Link	3	0	0	0	0	1	0	0	0	0	0	0	0	3	3	2	1	0	0	0	0	0	0	0	0														
Links Smoked	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	1														
Little Links	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0														
Liver	0													0						Not Tested																			
Liverwurst	2	0	0	0	0	0	0	0	0	0	0	1	1	2	2	0	0	0	0	0	0	0	0	0	0														
Mettwurst	1	0	0	1	0	0	0	0	0	0	0	0	0	1	0	0	1	0	0	0	0	0	0	0	0														
Mortadella	5	0	0	0	0	0	0	0	0	1	0	1	3	5	3	0	0	0	0	0	0	0	0	0	2														
Pastrami	1	0	0	0	0	0	0	1	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0														
Patties	1	0	0	0	0	1	0	0	0	0	0	0	0	1	1	0	1	0	0	0	0	0	0	0	0														
Pepperoni	6	1	0	1	1	0	0	0	0	0	0	0	2	6	5	1	0	0	0	0	0	0	0	0	0														
Pork	108	5	12	6	2	7	0	1	1	3	2	3	66	108	19	16	3	13	1	7	1	0	0	0	7														
Pork + Beef Link	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	1	0	0	0	0	0	0	0														
Pork + Sage	4	0	0	0	0	0	0	0	1	0	0	0	3	4	2	2	0	0	0	0	0	0	0	0	0														
Pork Frozen	9	0	1	0	0	0	0	0	0	0	0	0	8	9	2	0	0	1	0	0	0	1	0	0	4														
Pork Hot	61	0	7	5	0	2	0	1	1	2	0	1	42	61	6	8	0	7	0	4	0	0	3	0	30														
Pork Hot + Sagey	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	1	0	0	0	0	0	0	0														
Pork Links	55	0	0	1	0	1	0	2	0	2	0	0	49	55	1	2	0	3	0	1	1	0	1	0	45														
Pork Links Frozen	33	0	4	5	3	2	1	1	0	2	2	1	12	33	2	8	1	11	0	1	0	0	2	0	6														
Pork Patties Frozen	3	0	2	0	0	1	0	0	0	0	0	0	0	3	0	1	0	2	0	0	0	0	0	0	0														
Rindswurst	1	0	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0														
Salami	19	4	4	0	0	0	0	0	0	0	0	0	11	19	17	0	0	0	0	1	0	0	0	0	1														
Salami Diced	10	6	2	0	1	0	0	0	0	0	0	0	1	10	10	0	0	0	0	0	0	0	0	0	0														

TABLE 28 (Cont)

FOOD ITEM	N	Yeast and Mold/K										Escherichia coli		SIGNIFICANT RESULTS
		3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	N	POS	
SAUSAGE (Cont.)														
Italian Sweet	0	0	0	0	0	0	0	0	0	0	1	1	0	Bacillus sp. - 3 Isolates
Leberkase	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Link	0	0	0	0	0	0	0	0	0	0	0	-	-	Bacillus sp. - 3 Isolates
Links Smoked	0	0	0	0	0	0	0	0	0	0	0	-	-	Bacillus sp. - 1 Isolate
Little Links	0	0	0	0	0	0	0	0	0	0	0	-	-	Staphylococcus aureus - 1 Isolate
Liver	0	0	0	0	0	0	0	0	0	0	1	1	0	Bacillus sp. - 1 Isolate
Liverwurst	1	0	0	0	0	0	0	0	0	1	1	0	1	Pentostreptococcus sp. - 1 Isolate
Mettwurst	0	0	0	0	0	0	0	0	0	1	1	0	1	None
Mortadella	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Pastrami	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Patties	0	0	0	0	0	0	0	0	0	0	0	-	-	Bacillus sp. - 1 Isolate
Pepperoni	0	0	0	0	0	0	0	0	0	0	0	-	-	Staphylococcus aureus - 1 Isolate
Pork	0	0	0	0	0	0	0	0	0	90	57	-	33	None
														Staphylococcus epidermidis - 1 Isolate
														Bacillus sp. - 4 Isolates
														Clostridium perfringens - 11 Isolates
														Staphylococcus aureus - 46 Isolates
														Salmonella enteritidis - 1 Isolate
														Salmonella miami - 1 Isolate
														Salmonella sp. - 3 Isolates
														Bacillus sp. - 1 Isolate
Pork + Beef Link	0	0	0	0	0	0	0	0	0	1	1	1	0	None
Pork + Sage	0	0	0	0	0	0	0	0	0	2	2	2	0	Clostridium perfringens - 2 Isolates
Pork Frozen	0	0	0	0	0	0	0	0	0	9	5	5	4	Staphylococcus aureus - 5 Isolates
Pork Hot	0	0	0	0	0	0	0	0	0	56	47	47	9	Staphylococcus aureus - 31 Isolates
														Salmonella sp. - 2 Isolates
														Clostridium perfringens - 6 Isolates
														Bacillus sp. - 1 Isolate
Pork Hot + Sagey	0	0	0	0	0	0	0	0	0	0	-	-	-	Bacillus sp. - 1 Isolate
Pork Links	0	0	0	0	0	0	0	0	0	55	45	45	10	Salmonella enteritidis - 5 Isolates
														Staphylococcus aureus - 29 Isolates
														Bacillus sp. - 1 Isolate
Pork Links Frozen	0	0	0	0	0	0	0	0	0	33	23	23	10	Clostridium perfringens - 18 Isolates
Pork Patties Frozen	0	0	0	0	0	0	0	0	0	3	2	2	1	Clostridium perfringens - 1 Isolate
Rindwurst	0	0	0	0	0	0	0	0	0	0	-	-	1	Staphylococcus aureus - 23 Isolates
Salami	0	0	0	0	0	0	0	0	0	4	2	2	2	Clostridium perfringens - 1 Isolate
Salami Diced	0	0	0	0	0	0	0	0	0	4	0	0	4	None
														Bacillus sp. - 1 Isolate
														None

TABLE 26 (Cont.)

FOOD ITEM	Standard Plate Count x 1000/g													Coliforms/g													
	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	
SAUSAGE (cont.)																											
Salami Hard	6	2	0	0	0	0	0	0	0	0	0	0	4	6	6	0	0	0	0	0	0	0	0	0	0	0	0
Salami Sliced	67	25	14	3	2	3	0	1	1	1	1	0	16	67	64	0	0	0	2	0	1	0	0	0	0	0	0
Salami Stick	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0	
Sausage	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	1	0	0	0	
Sausage Hot Smoked	1	0	0	0	1	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
Sausage Smoked	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	1	0	0	0	0	
Scrapple	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0	
Summer	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0	

TABLE 28 (Cont.)

FOOD ITEM	N	Yeast and Mold/g											Escherichia coli		SIGNIFICANT RESULTS	
		3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	POS	NEG	
		SAUSAGE (Cont.)														
Salami Hard	0						Not Tested						0	-	-	None
Salami Sliced	0						Not Tested						33	0	33	<u>Staphylococcus aureus</u> - 2 Isolates
Salami Stick	0						Not Tested						0	-	-	None
Sausage	0						Not Tested						0	-	-	None
Sausage Hot Smoked	0						Not Tested						0	-	-	Bacillus sp. - 1 Isolate
Sausage Smoked	0						Not Tested						1	1	0	<u>Bacillus</u> sp. - 1 Isolate
Scrapple	0						Not Tested						0	-	-	None
Summer	0						Not Tested						1	0	1	None

TABLE 29: Microbiological results of analyzing Beef, Pork, and Poultry

Standard Plate Count x 100,000/g															Coliforms x 100/g														
FOOD ITEM	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100			
BEEF																													
BBQ Spare Ribs + Sauce	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0			
Breaded Veal Patties	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	1	0	0	0	0	0	0			
Carcass Trim	3	2	0	0	0	0	0	0	0	0	0	0	1	3	2	0	0	1	0	0	0	0	0	0	0	0			
Chili Meat	19	5	4	1	1	1	0	0	0	1	1	1	4	19	9	3	0	1	1	1	0	0	0	0	0	4			
Chili Meat Frozen	7	1	1	1	1	1	0	0	0	0	0	0	2	6	2	3	0	0	0	0	0	0	1	0	0	0			
Chuck Steak	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	0			
Corned Beef	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0			
Creamed Beef	0													0															
Cube Steak	124	67	19	9	4	2	2	4	2	1	0	0	14	131	82	17	8	6	4	1	Not Tested	0	2	0	0	10			
Cube Steak Frozen	20	13	2	1	0	0	0	0	0	0	0	0	2	19	16	3	0	0	0	0	0	0	0	0	0	0			
Diced Frozen	10	3	4	2	1	0	0	0	0	0	0	0	0	10	4	0	2	1	0	0	0	0	0	0	0	3			
Extra Lean Ground	11	3	2	1	2	0	0	1	0	0	0	1	1	11	6	4	0	0	0	0	0	1	0	0	0	0			
Extra Lean Ground Frozen	5	3	0	1	1	0	0	0	0	0	0	0	0	5	4	0	1	0	0	0	0	0	0	0	0	0			
Fondue Meat	4	4	0	0	0	0	0	0	0	0	0	0	0	4	4	0	0	0	0	0	0	0	0	0	0	0			
Grill Steaks	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	0			
Ground	479	121	71	51	34	26	9	8	7	9	5	5	133	474	185	84	31	16	15	6	10	5	3	4	8	107			

TABLE 29 (Cont)

FOOD ITEM	N	<3	10	20	30	40	50	60	70	80	90	100	>100	N	E. coli		SIGNIFICANT RESULTS
															POS	NEG	
BEEF																	
BBQ Spare Ribs +	0													0	-	-	None
Sauce	0													1	0	1	None
Breaded Veal Patties	0													1	0	1	Pathogens - 2 Negative
Carcass Trim	0													1	0	1	Staphylococcus aureus - 2 Isolates
Chili Meat	0													1	1	0	Serratia liquefaciens - 1 Isolate
Chili Meat Frozen	0													0	-	-	Enterobacter hafniae - 1 Isolate
Chuck Steak	0													0	-	-	Staphylococcus aureus - 2 Isolates
Corned Beef	0													0	-	-	Pathogens - 1 Negative
Creamed Beef	0													0	-	-	None
Cube Steak	0													1	1	0	Pathogens - 3 Negative
																	Acinetobacter calcoaceticus-1 Isolate
																	Klebsiella pneumoniae - 1 Isolate
																	Pseudomonas sp. - 1 Isolate
																	Staphylococcus aureus - 7 Isolates
														2	2	0	Serratia liquefaciens - 2 Isolates
														8	1	7	Staphylococcus aureus - 1 Isolate
														1	0	1	None
																	None
														5	2	3	None
														0	0	-	None
														0	0	-	None
														95	62	33	Acinetobacter calcoaceticus-11 Isolates
																	Aeromonas hydrophila - 6 Isolates
																	Alcaligenes sp. - 1 Isolate
																	Arizona hinshawii - 1 Isolate
																	Citrobacter freundii - 20 Isolates
																	Citrobacter sp. - 1 Isolate
																	Enterobacter aerogenes - 1 Isolate
																	Enterobacter cloacae - 20 Isolates
																	Enterobacter hafniae - 5 Isolates
																	Klebsiella pneumoniae - 7 Isolates
																	Proteus mirabilis - 2 Isolates
																	Proteus morganii - 1 Isolate
																	Proteus vulgaris - 5 Isolates
																	Pseudomonas aeruginosa - 2 Isolates
																	Pseudomonas fluorescens - 5 Isolates
																	Pseudomonas putida - 1 Isolate
																	Pseudomonas sp. - 3 Isolates
																	Serratia liquefaciens - 2 Isolates
																	Bacillus cereus - 14 Isolates
																	Bacillus sp. - 14 Isolates
																	Clostridium perfringens - 30 Isolates
																	Corynebacterium sp. - 1 Isolate
																	diphtheroids - 11 Isolates
																	Micrococcus sp. - 13 Isolates
																	Staphylococcus epidermidis - 17 Isolates
																	Streptococcus durans - 3 Isolates
																	Streptococcus faecalis - 31 Isolates
																	Streptococcus faecium - 2 Isolates
																	Streptococcus sanfruits - 3 Isolates
																	Streptococcus sp. - 11 Isolates

TABLE 29 (Cont)

FOOD ITEM	Standard Plate Count x 100,000/g														Coliforms x 100/g													
	N	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	>100	N	<3	10	20	30	40	50	60	70	80	90	100	>100		
Ground + Added Soya	32	8	12	6	0	1	2	1	0	0	0	0	?	32	7	9	9	4	0	1	0	0	1	0	0	1		

BMEF (Cont)

Ground Bull	2	1	1	6	4	0	3	0	0	0	0	0	0	2	2	10	10	3	1	1	0	0	0	0	0	0
Ground Chuck	33	4	1	1	1	0	0	0	0	0	0	0	10	33	10	10	3	1	1	0	0	0	0	0	0	8
Ground Chuck Frozen	6	1	1	1	1	0	0	0	0	0	0	0	2	5	2	1	1	0	0	0	0	0	0	0	0	1
Ground Frozen	167	93	26	11	8	3	0	2	4	1	2	3	14	167	71	27	14	10	1	3	4	2	1	3	2	29
Ground High Protein	10	1	5	2	1	0	0	0	0	0	0	0	1	10	6	0	1	1	0	1	0	0	0	0	1	0
Ground Patties	55	14	8	3	3	0	6	2	1	2	1	0	9	55	32	13	3	4	0	0	1	0	0	0	0	2
Ground Patties Frozen	32	7	5	0	3	2	1	0	2	1	1	0	10	31	17	8	0	1	2	0	1	1	0	0	0	1
Ground Round	56	36	16	3	7	3	0	1	1	2	1	4	7	88	40	11	4	2	5	4	2	0	4	1	1	14
Ground Round Frozen	18	10	1	1	1	0	0	2	0	0	0	0	3	17	11	2	1	1	0	0	0	0	1	1	0	0

TABLE 29 (Cont)

FOOD ITEM	N	Yeast and Mold/g										N	M	Escherichia coli		SIGNIFICANT RESULTS
		3-11	11-21	21-31	31-41	41-51	51-61	61-71	71-81	81-91	91-100			POS	NEG	
Ground + Added Soya	0											32	30	2	Acinetobacter calcoaceticus - 13 Isolates Aeromonas hydrophila - 2 Isolates Alcaligenes sp. - 3 Isolates Arizona hinshavii - 1 Isolate Citrobacter freundii - 10 Isolates Enterobacter agglomerans - 1 Isolate Enterobacter cloacae - 15 Isolates Enterobacter hafniae - 4 Isolates Klebsiella pneumoniae - 16 Isolates Pasteurella multocida - 1 Isolate Proteus vulgaris - 1 Isolate Pseudomonas fluorescens - 4 Isolates Pseudomonas putida - 1 Isolate Pseudomonas sp. - 9 Isolates Serratia liquefaciens - 2 Isolates Bacillus cereus - 17 Isolates Bacillus sp. - 14 Isolates Clostridium perfringens - 30 Isolates diphtheroids - 16 Isolates Micrococcus sp. - 19 Isolates Staphylococcus aureus - 16 Isolates Staphylococcus epidermidis - 18 Isolates Streptococcus anginosus - 1 Isolate Streptococcus avium - 1 Isolate Streptococcus durans - 1 Isolate Streptococcus faecalis - 28 Isolates Streptococcus faecium - 1 Isolate Streptococcus lactis - 1 Isolate Streptococcus sanguis - 5 Isolates Streptococcus sp. - 9 Isolates None None	
Ground Bull	0											0	-	-		
Ground Chuck	0											3	1	2		
Ground Chuck Frozen	0											0	-	-		
Ground Frozen	0											117	30	87		
Ground High Protein	0											10	4	6		
Ground Patties	0											51	33	18		
Ground Patties Frozen	0											23	9	14		
Ground Round	0											3	3	0		
Ground Round Frozen	0											1	1	0		

BEEF (Cont.)

Not Tested

 Not Tested
 Not Tested
 Not Tested
 Not Tested
 Not Tested

 Not Tested
 Not Tested
 Not Tested

TABLE 29 (Cont.)

		Standard Plate Count x 100,000/g												Coliforms x 100/g															
FOOD ITEM		N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100		
		BMP (Cont.)																											
Ground Steak	6	5	1	0	0	1	0	0	0	0	0	0	0	1	8	2	1	1	0	0	1	0	0	0	0	0	3		
Ground Veal	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	1			
Ground Veal Frozen	2	2	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2	0	0	0	0	0	0	0	0	0			
Hamburger	410	114	48	37	36	15	13	7	11	7	8	10	104	401	147	51	23	14	15	7	2	12	8	8	5	109			
Hamburger Frozen	32	11	5	2	4	4	1	1	0	0	0	0	4	32	15	5	4	2	0	0	1	1	2	0	0	2			
Hamburger Patties	50	6	11	6	5	3	1	2	0	2	0	3	11	52	23	15	6	0	0	0	2	1	0	0	0	5			
Hamburger Patties Frozen	30	10	7	3	4	3	0	0	1	0	0	0	2	30	15	10	1	1	1	1	0	0	0	0	0	1			
Lean Ground	250	70	55	28	24	8	6	10	6	3	0	2	38	242	119	37	17	11	4	4	2	5	1	1	1	40			
Lean Ground Frozen	36	13	8	1	4	1	2	1	1	0	0	1	4	36	16	4	1	3	1	0	1	0	1	1	0	8			
Liver	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0			
Minute Steak Frozen	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0			
Patties	13	3	2	2	1	0	1	0	0	0	1	0	3	13	4	2	1	2	0	1	1	1	0	0	0	1			
Patties Deny Raw	0	0	0	1	1	0	0	0	0	0	0	0	1	3	1	2	0	0	0	0	0	0	0	0	0	0			
Patties Soy Protein	3	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0			
Pepper Patties Frozen	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0			
Pot Roast	1	1	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0			
Roast	2	2	0	0	0	0	0	0	0	0	0	0	0	12	10	0	0	2	0	0	0	0	0	0	0	0			
Salisbury Steak	11	10	1	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	1	0	0	0	0	0	0	0			
Sirloin Steak	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0			
Sliced	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0			
Steak	4	3	0	1	0	0	0	0	0	0	0	0	0	4	4	0	0	0	0	0	0	0	0	0	0	0			
Steak Deny Raw	4	3	1	0	0	0	0	0	0	0	0	0	0	4	4	0	0	0	0	0	0	0	0	0	0	0			
Steak Frozen	4	2	0	1	1	0	0	0	0	0	0	0	0	4	2	2	0	0	0	0	0	0	0	0	0	0			
Stew Meat	37	24	6	2	2	0	0	1	0	0	0	0	2	36	25	6	0	2	0	0	0	0	0	0	0	3			
Stew Meat Frozen	9	5	2	0	0	0	1	0	0	0	0	0	1	9	7	0	1	0	0	0	0	0	0	0	0	1			
Strip Sirloin Steak Frozen	1	0	0	0	0	1	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	0			

[illegible][illegible]

TABLE 29 (Cont)

		Standard Plate Count x 100,000/A															Coliforms x 100/F												
FOOD ITEM		M	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	100	>100	M	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	100	>100
		BEEF (Cont)																											
Swiss Steak		34	21	3	2	3	2	0	0	0	0	0	0	0	3	34	21	5	0	0	0	0	0	0	1	0	0	0	3
Tenderloin Frozen		5	1	0	0	0	0	0	1	0	0	0	0	0	3	5	4	1	0	0	0	0	0	0	0	0	0	0	0
Veal Loaf Fresh		1	0	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
		PORK																											
Bacon		5	5	0	0	0	0	0	0	0	0	0	0	0	0	5	5	0	0	0	0	0	0	0	0	0	0	0	0
Bacon Sliced		15	15	0	0	0	0	0	0	0	0	0	0	0	0	15	15	0	0	0	0	0	0	0	0	0	0	0	0
Canned Patties		0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Ground		12	0	2	0	0	1	0	0	0	0	1	0	8	0	12	0	1	0	1	0	2	0	0	0	0	0	8	0
Ground Frozen		14	11	2	1	0	0	0	0	0	0	0	0	0	0	14	5	1	1	3	1	0	0	1	0	0	0	2	0
Ham		9	6	0	0	1	0	0	0	0	0	0	0	0	2	8	6	0	0	0	0	0	0	0	0	0	0	2	0
Ham + Pineapple		2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sauce		1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	1	0
Ham Baked		59	56	0	0	0	0	0	1	0	0	0	0	0	2	31	31	0	0	0	0	0	0	0	0	0	0	0	0
Ham Canned																													
		Not Tested																											
Ham Chopped		1	0	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Ham Cooked		1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Ham Cooked Sliced		1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Ham Cooked Smoked		1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Ham Diced		118	111	6	0	1	0	0	0	0	0	0	0	0	0	115	84	17	8	2	1	3	0	0	0	0	0	3	0
Ham Formed		1	0	0	0	0	0	0	0	1	0	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	0	0
Ham Pressed		1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Ham Sliced		124	112	5	2	0	0	1	0	0	0	0	0	0	4	123	100	13	4	1	0	3	0	0	0	0	0	2	0
		Not Tested																											
Ham Sliced Frozen		5	4	1	0	0	0	0	0	0	0	0	0	0	0	5	4	0	0	0	0	0	0	0	0	0	0	1	0
Ham Smoked		1	0	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Ham Steak		2	2	0	0	0	0	0	0	0	0	0	0	0	0	2	1	1	0	0	0	0	0	0	0	0	0	0	0
Neck Filet		1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0

TABLE 29 (Cont.)

FOOD ITEM	N	Yeast and Mold/g										Escherichia coli		SIGNIFICANT RESULTS	
		3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	N	POS		NEG
		BEEF (Cont.)													
Swiss Steak	0					Not Tested					1	1	0	None	
Tenderloin Frozen	0					Not Tested					5	1	4	None	
Veal Loaf Fresh	0					Not Tested					1	0	1	None	
PORK															
Bacon	0					Not Tested					6	0	6	None	
Bacon Sliced	0					Not Tested					15	0	15	None	
Canned Patties	0					Not Tested					0	-	-	Commercially Sterile - 6	
Ground	0					Not Tested					12	7	5	None	
Ground Frozen	0					Not Tested					13	9	4	Staphylococcus aureus - 6 Positive	
Ham	0					Not Tested					4	0	4	Staphylococcus epidermidis - 1 Isolate	
Ham + Pineapple	0					Not Tested					0	-	-	Clostridium perfringens - 1 Isolate	
Ham Sauce	0					Not Tested					1	1	0	Staphylococcus aureus - 1 Isolate	
Ham Baked	0					Not Tested					7	0	7	Pathogens - 51 Negative	
Ham Canned	1	0	0	0	0	0	0	0	0	1	0	0	0	Commercially Sterile - 4	
PORK															
Ham Chopped	0					Not Tested					0	-	-	Clostridium sporogenes - 1 Isolate	
Ham Cooked	0					Not Tested					0	-	-	Clostridium perfringens - 1 Isolate	
Ham Cooked Sliced	0					Not Tested					0	-	-	Clostridium perfringens - 1 Isolate	
Ham Cooked Smoked	0					Not Tested					0	-	-	Clostridium sp. - 3 Isolates	
Ham Diced	2	0	0	2	0	0	0	0	0	0	75	1	74	Clostridium tertium - 3 Isolates	
Ham Formed	0					Not Tested					0	-	-	Bacillus cereus - 3 Isolates	
Ham Pressed	0					Not Tested					0	-	-	Bacillus sphaericus - 3 Isolates	
Ham Sliced	1	0	0	0	0	0	1	0	0	0	42	0	42	Bacillus stearothermophilus - 3 Isolates	
PORK															
Ham Sliced Frozen	0					Not Tested					0	-	-	Bacillus sp. - 2 Isolates	
Ham Smoked	0					Not Tested					0	-	-	a-Streptococci - 1 Isolate	
Ham Steak	0					Not Tested					0	-	-	Staphylococcus epidermidis - 1 Isolate	
Neck Filet	0					Not Tested					0	-	-	None	
PORK															
Ham Sliced	0					Not Tested					0	-	-	None	
Ham Smoked	0					Not Tested					0	-	-	None	
Ham Steak	0					Not Tested					1	0	1	None	
Neck Filet	0					Not Tested					0	-	-	Staphylococcus aureus - 1 Isolate	

TABLE 29 (Cont.)

Standard Plate Count x 100,000/g															Coliforms x 100/g														
FOOD ITEM	3-11					21-31					41-51					61-71					81-91					>100			
	N	<3	10	20	30	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	N	<3	10	20	30	40	50	60	70	80	90		100		
PORK (Cont.)																													
Picnic Shoulder	2	0	1	0	0	0	0	0	0	0	0	0	0	1	2	1	0	0	0	0	0	0	0	0	0	1	0		
Pigs Feet Cooked	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	0	0	0	0	0	0		
Pigs Feet Pickled	2	2	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Roast	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0		
Shoulder	2	1	0	0	0	0	0	0	0	0	0	0	0	1	2	2	0	0	0	0	0	0	0	0	0	0	0		
Sliced	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0		
Smoked Shoulder	2	2	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0		
POULTRY																													
Chix Cordon Bleu	2	1	1	0	0	0	0	0	0	0	0	0	0	0	2	0	1	0	0	0	0	0	0	0	0	0	0		
Chix Cut-Up Frozen	3	3	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0		
Chix Fried	6	6	0	0	0	0	0	0	0	0	0	0	0	0	6	6	0	0	0	0	0	0	0	0	0	0	0		
Chix Frozen	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Chix Kiev	2	1	1	0	0	0	0	0	0	0	0	0	0	0	2	1	1	0	0	0	0	0	0	0	0	0	0		
Chix Parmesan	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Chix Parts Frozen	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Chix Whole Frozen	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Turkey	4	4	0	0	0	0	0	0	0	0	0	0	0	0	4	4	0	0	0	0	0	0	0	0	0	0	0		
Turkey Cooked	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Turkey Dog	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Turkey Frozen	3	2	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Turkey Ground	3	0	0	0	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	Not Tested	Not Tested	0	0	0	0	3		

TABLE 29 (Cont)

FOOD ITEM	N	Yeast and Mold/g										Escherichia coli		SIGNIFICANT RESULTS	
		3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	POS	NEG		
		<3	10	20	30	40	50	60	70	80	90				
PORK (Cont)															
Picnic Shoulder	0						Not Tested					0	-	-	None
Pigs Feet Cooked	1	1	0	0	0	0	0	0	0	0	0	0	-	-	None
Pigs Feet Pickled	1	1	0	0	0	0	0	0	0	0	0	0	-	-	None
Roast	0						Not Tested					0	-	-	None
Shoulder	0						Not Tested					0	-	-	None
Sliced	0						Not Tested					0	-	-	None
Smoked Shoulder	0						Not Tested					0	-	-	None
POULTRY															
Chix Cordon Bleu	0						Not Tested					0	-	-	None
Chix Cut-Up Frozen	0						Not Tested					2	0	2	Proteus mirabilis - 2 Isolates
Chix Fried	0						Not Tested					2	0	2	None
Chix Frozen	1	1	0	0	0	0	0	0	0	0	0	1	0	1	Pathogens - 2 Negative
Chix Kiev	0						Not Tested					0	-	-	None
Chix Parmesan	0						Not Tested					1	0	1	None
Chix Parts Frozen	0						Not Tested					1	1	0	None
Chix Whole Frozen	0						Not Tested					0	-	-	None
Turkey	0						Not Tested					2	0	0	None
Turkey Cooked	0						Not Tested					0	-	-	None
Turkey Dog	0						Not Tested					1	0	1	Staphylococcus aureus - 1 Isolate
Turkey Frozen	0						Not Tested					0	-	-	None
Turkey Ground	0						Not Tested					3	0	1	Staphylococcus aureus - 3 Isolates
												0	-	-	Bacillus cereus - 1 Isolate
												2	0	2	Klebsiella pneumoniae - 3 Isolates

TABLE 29 (Cont)

FOOD ITEM	Standard Plate Count x 100,000/g																				Coliforms x 100/g									
	N	<3	3-	10	20	30	40	50	60	70	80	90	100	>100	N	<3	3-	10	20	30	40	50	60	70	80	90	100	>100		
Turkey Ground Frozen	50	35	5	2	1	1	0	1	0	1	0	1	0	0	4	50	48	1	1	0	0	0	0	0	0	0	0	0		

POULTRY (Cont)

Turkey Roll	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0</
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TABLE 29 (Cont)

FOOD ITEM	N	Yeast and Mold/g										Escherichia coli		SIGNIFICANT RESULTS		
		3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N		POS	NEG
POULTRY (Cont)																
Turkey Ground Frozen	0											50	23	27		
							Not Tested									

Fig. 1 - Microbiological Results; Beef - Cube Steak
Beef - Cube Steak Frozen
Beef - Ground

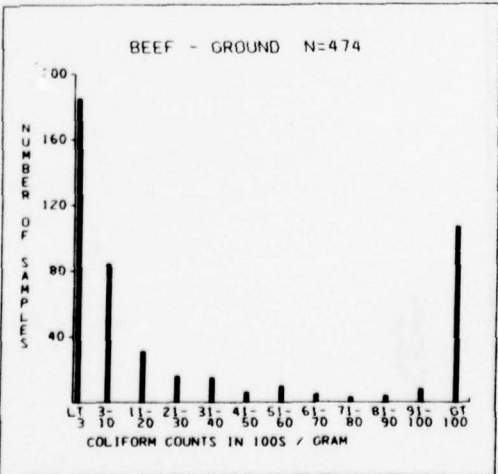
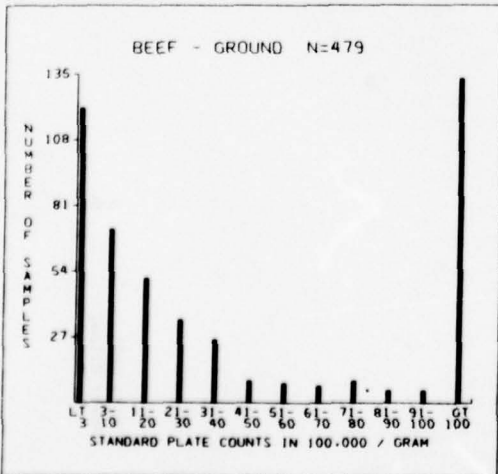
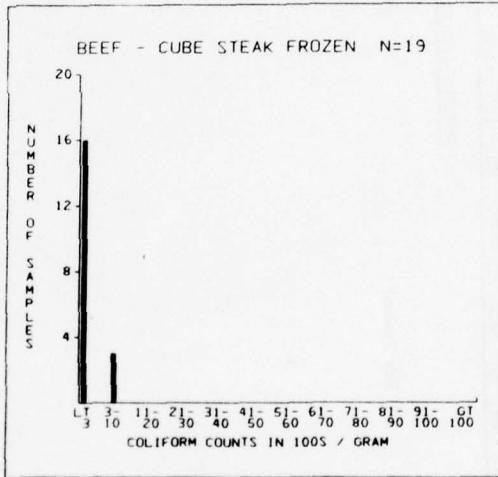
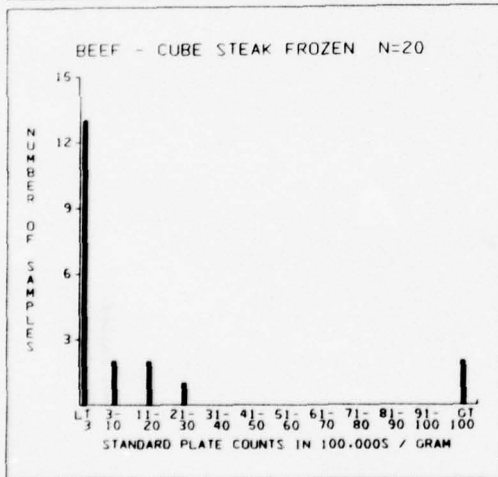
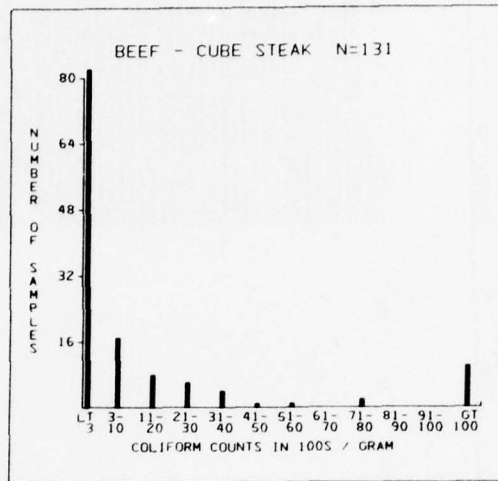
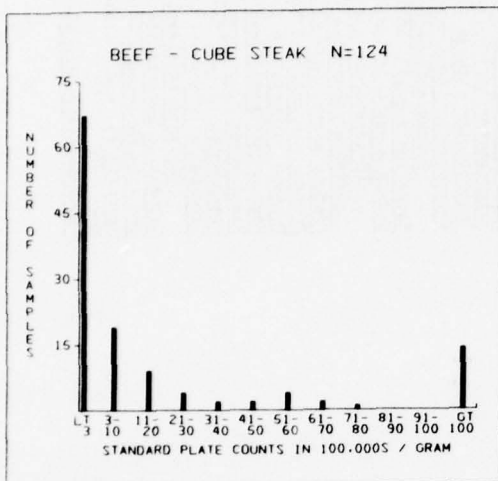


Fig. 2 - Microbiological Results; Beef - Ground + Added Soya
Beef - Ground Frozen
Beef - Ground Patties

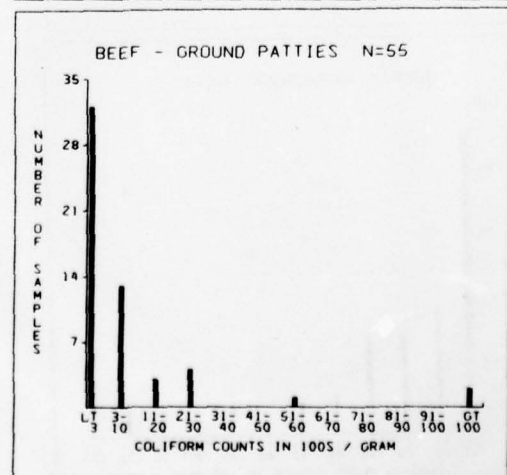
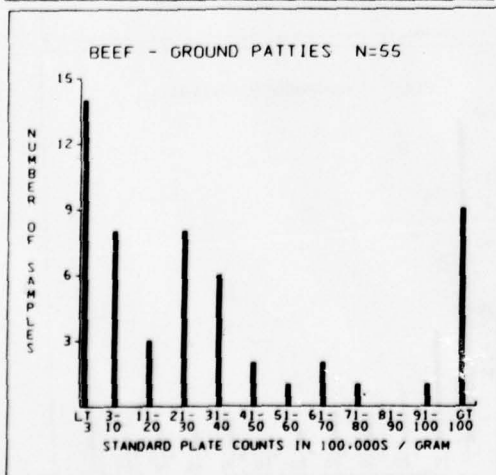
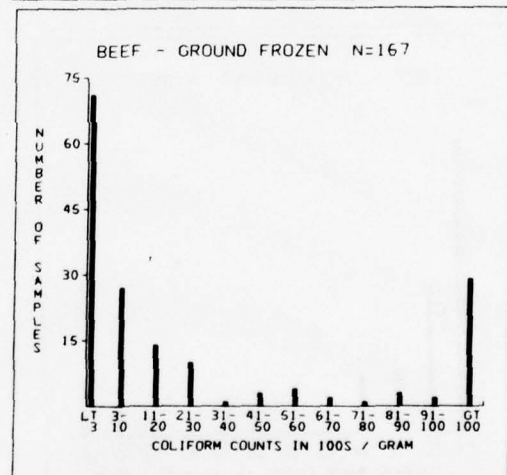
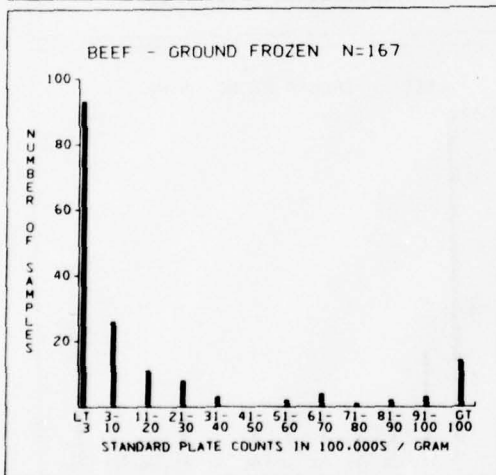
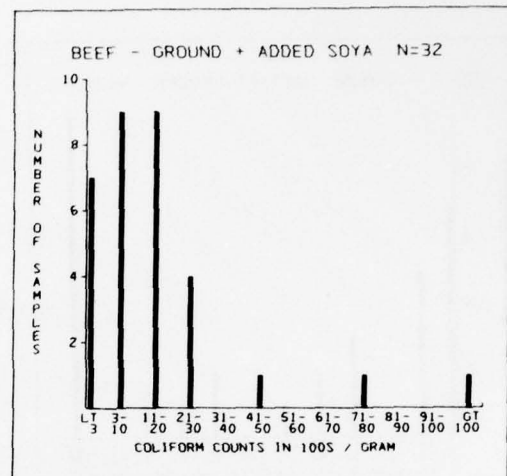
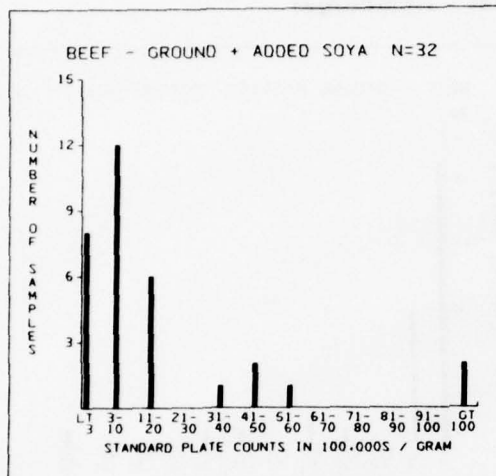
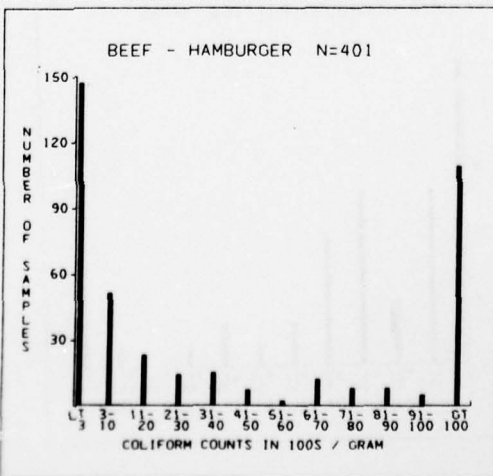
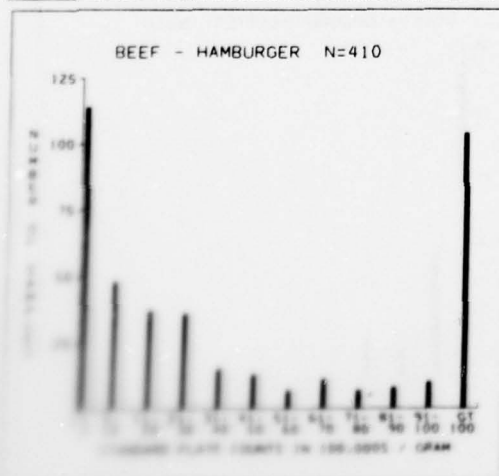
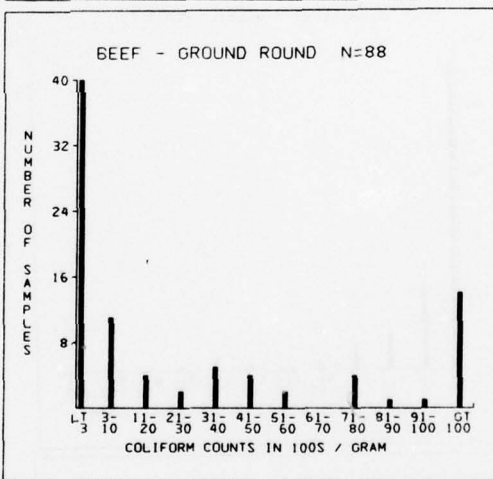
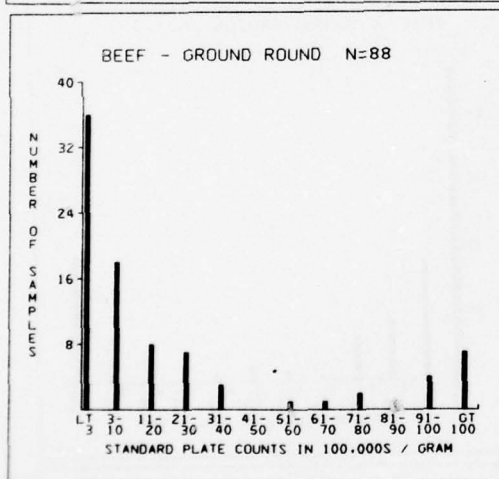
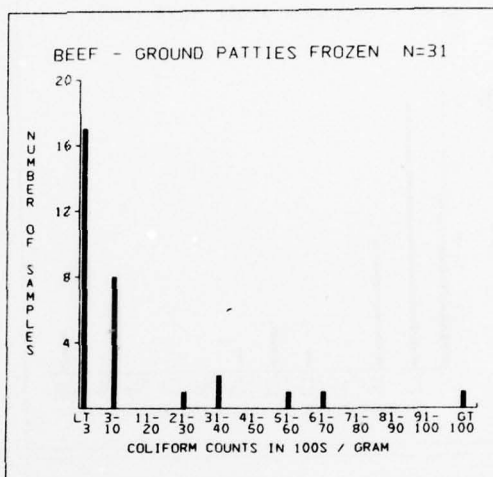
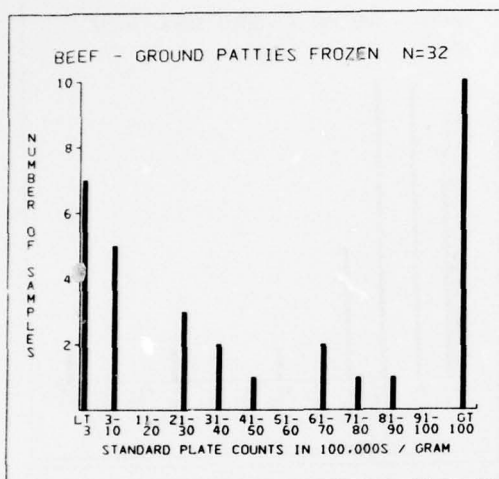
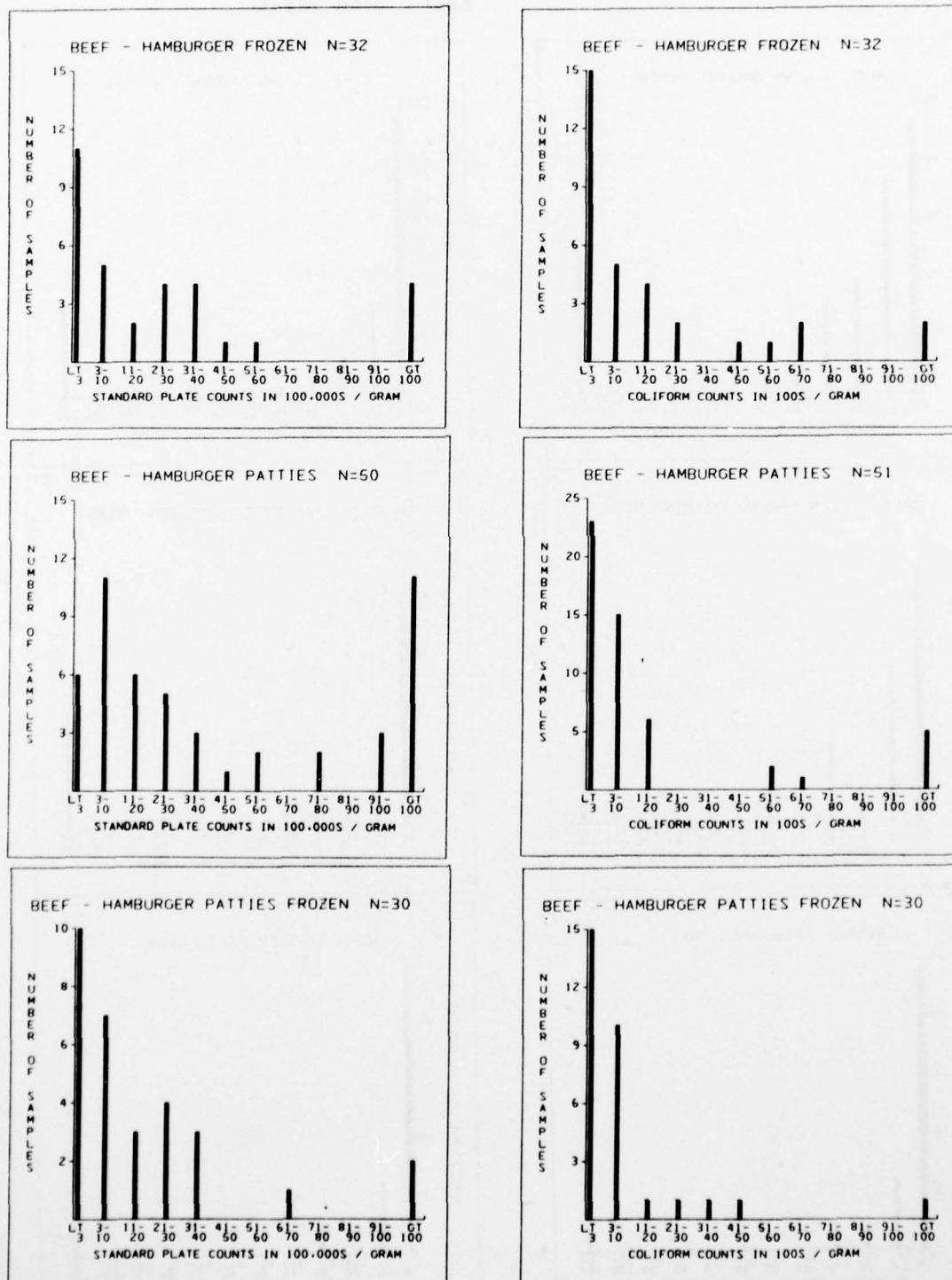


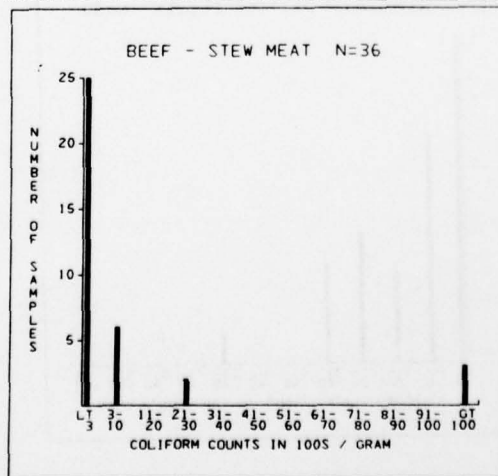
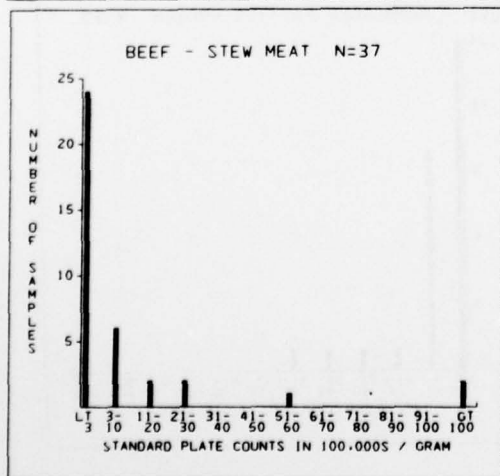
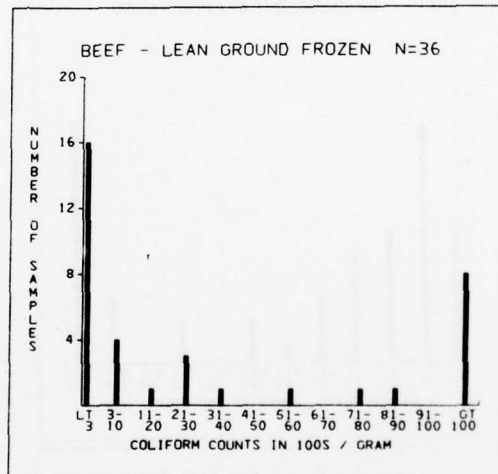
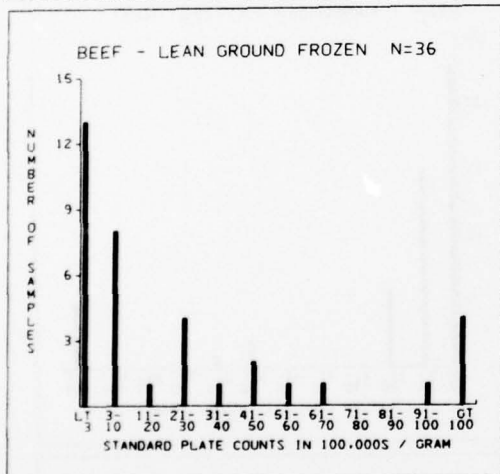
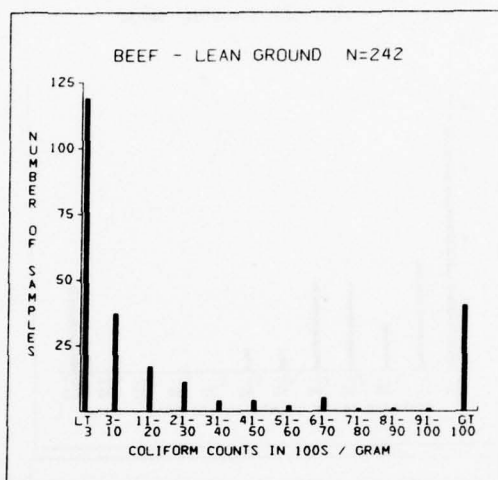
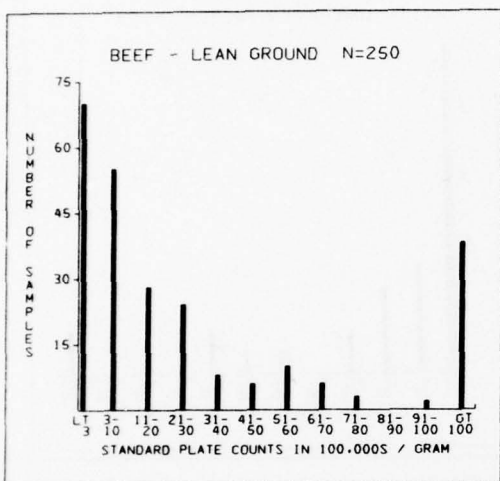
Fig. 3 - Microbiological Results; Beef - Ground Patties Frozen
Beef - Ground Round
Beef - Hamburger



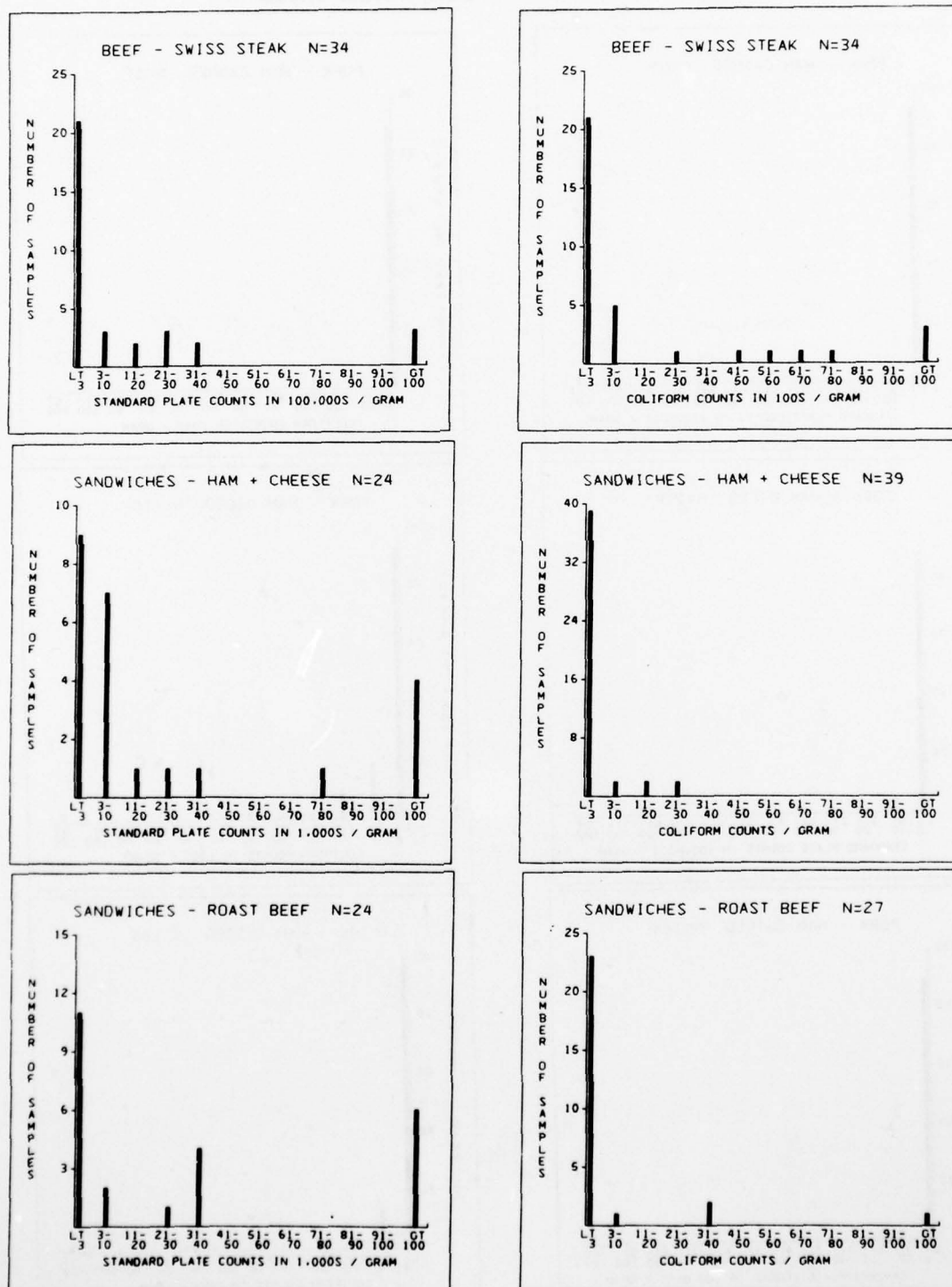
**Fig. 4 - Microbiological Results; Beef - Hamburger Frozen
Beef - Hamburger Patties
Beef - Hamburger Patties Frozen**



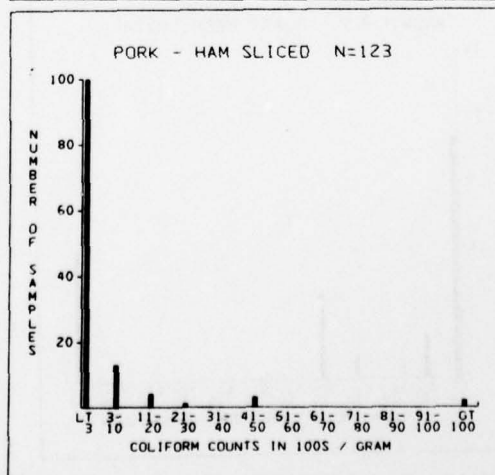
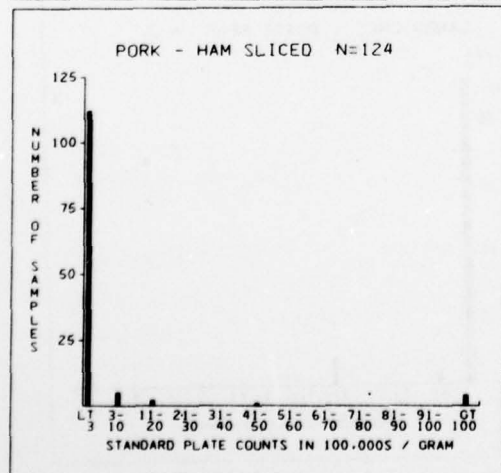
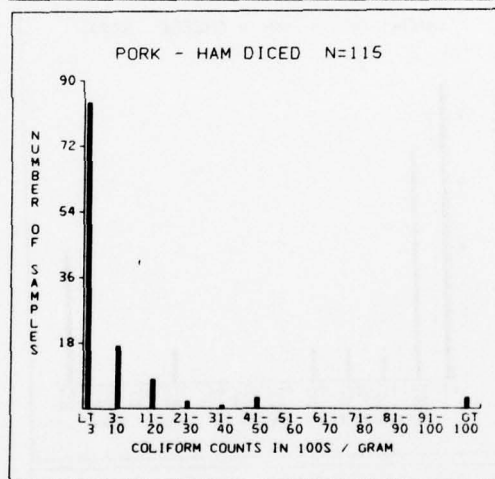
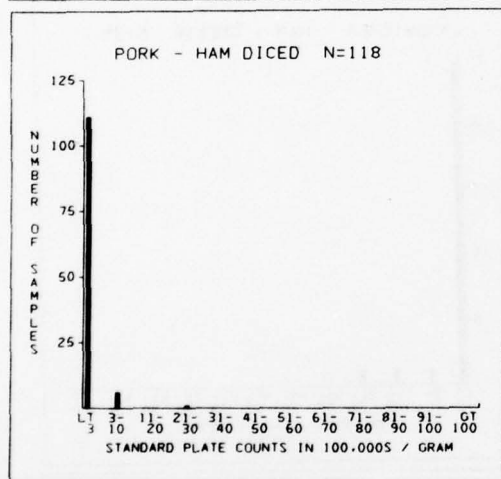
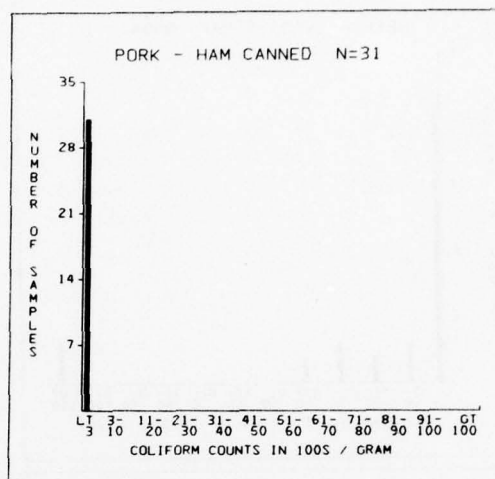
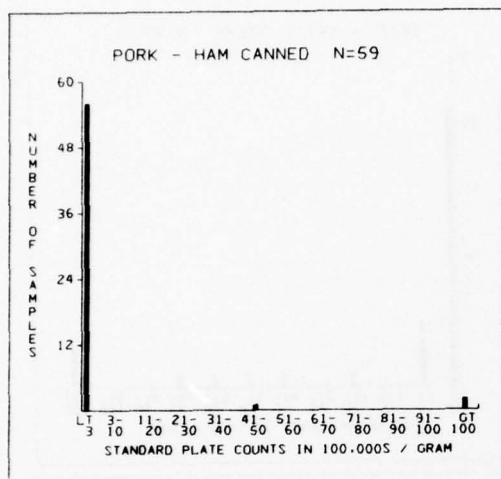
**Fig. 5 - Microbiological Results; Beef - Lean Ground
Beef - Lean Ground Frozen
Beef - Stew Meat**



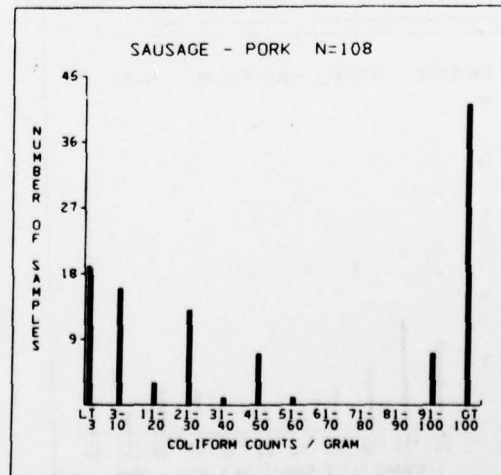
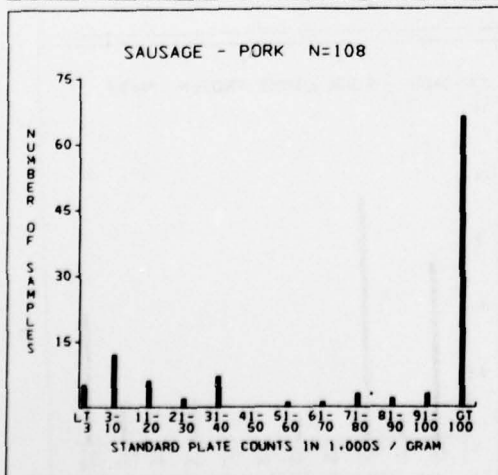
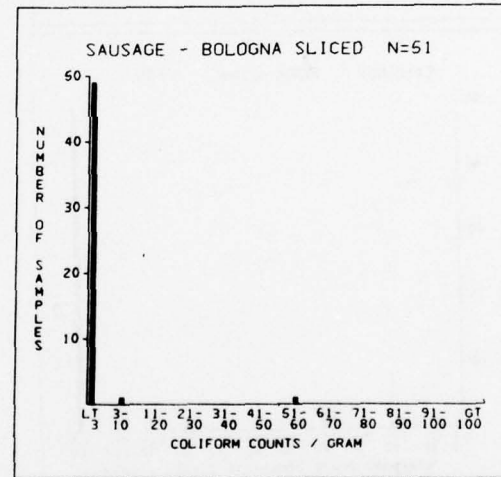
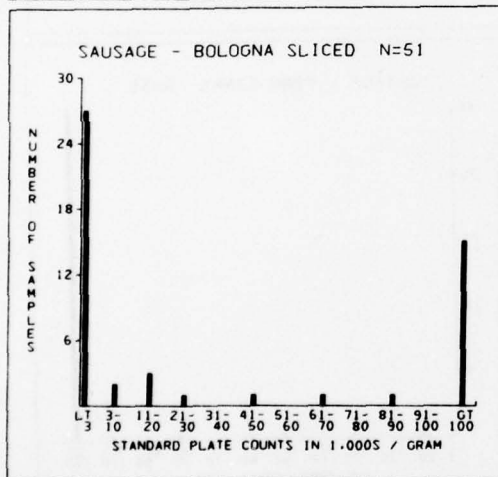
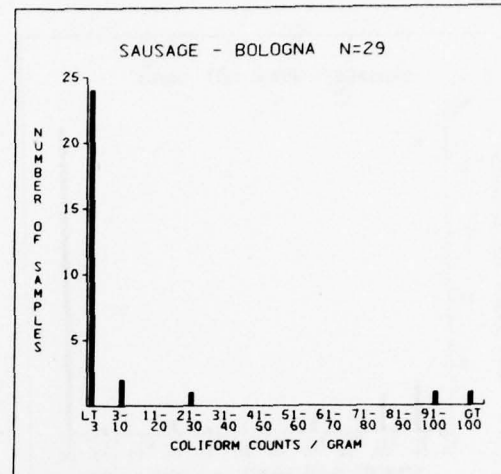
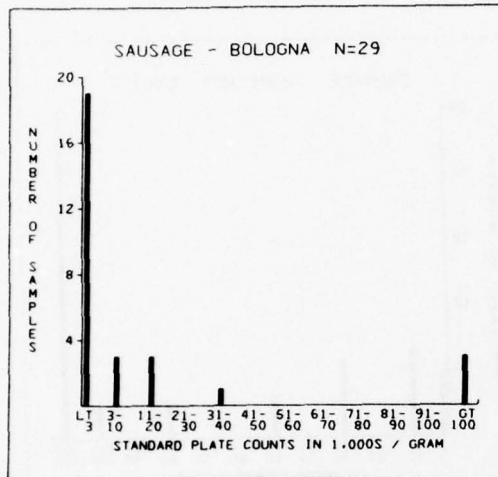
**Fig. 6 - Microbiological Results; Beef - Swiss Steak
Sandwiches - Ham + Cheese
Sandwiches - Roast Beef**



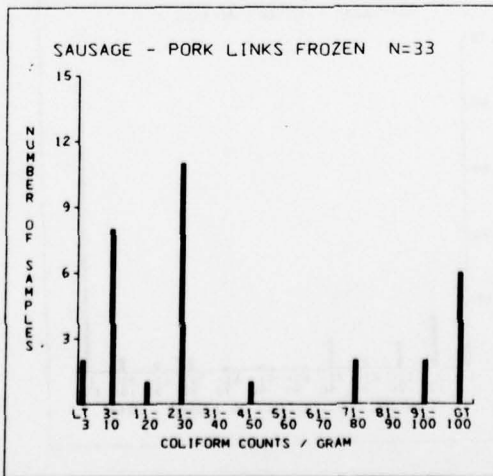
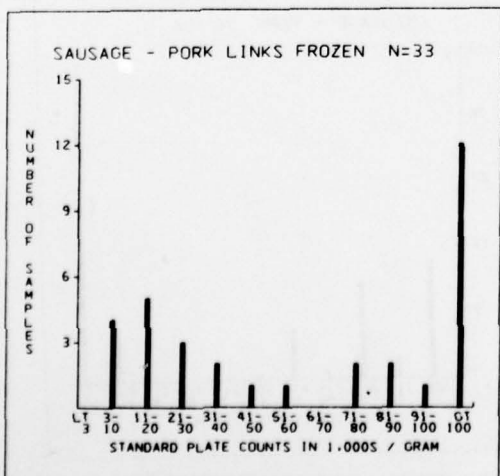
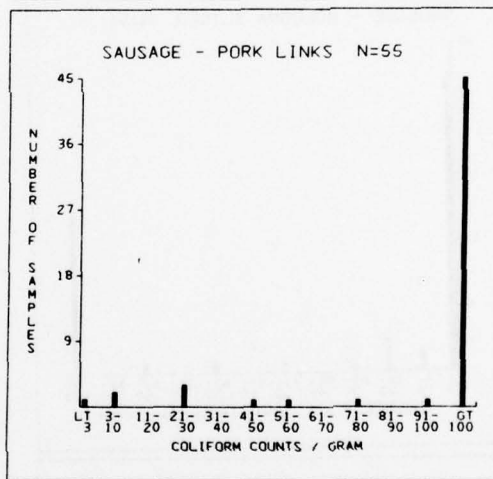
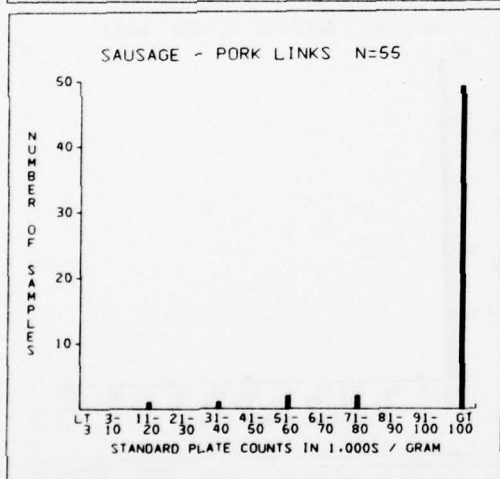
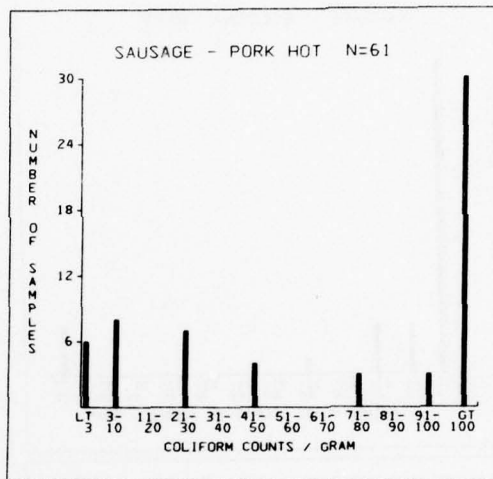
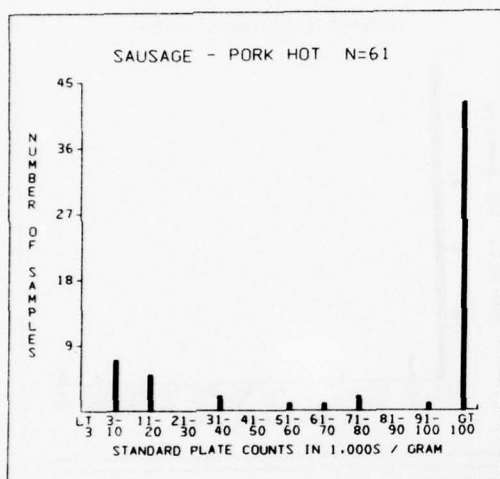
**Fig. 7 - Microbiological Results; Pork - Ham Canned
Pork - Ham Diced
Pork - Ham Sliced**



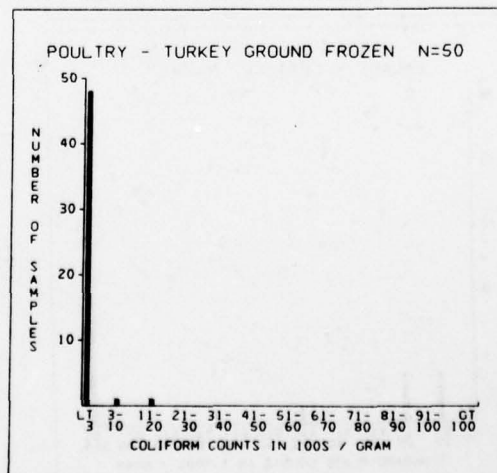
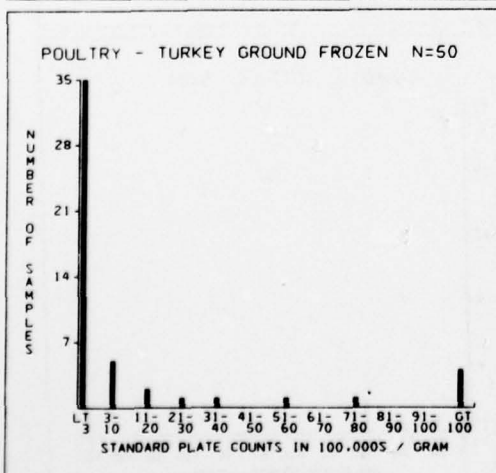
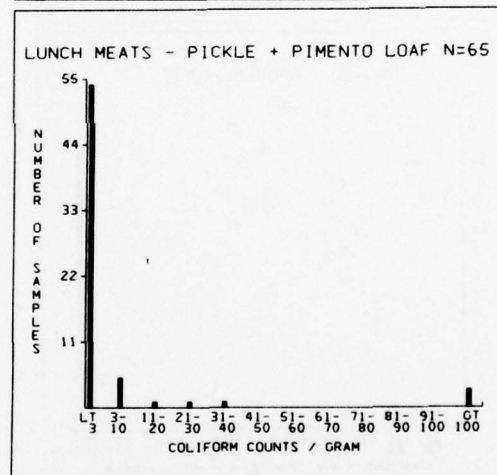
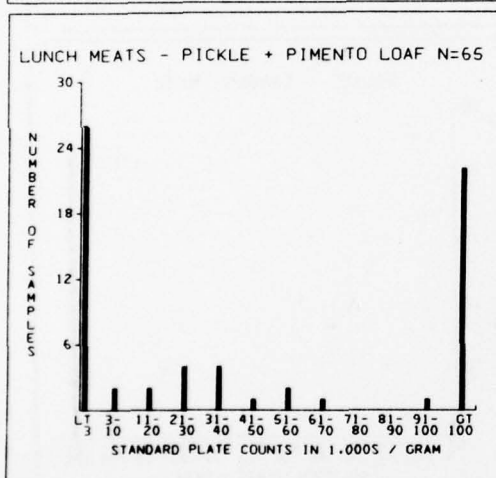
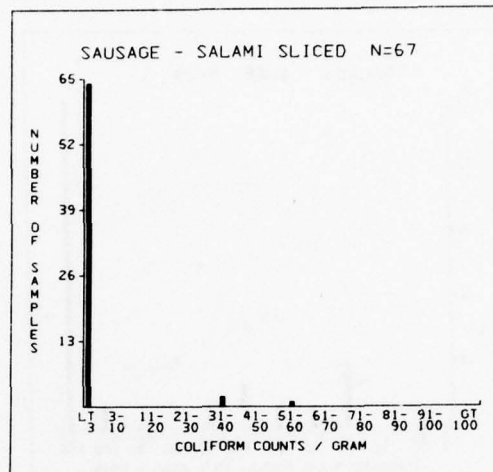
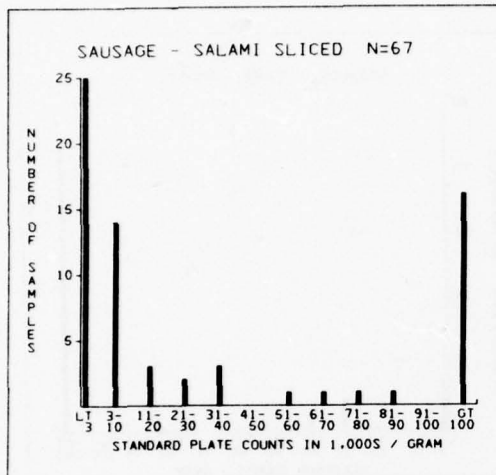
**Fig. 8 - Microbiological Results; Sausage - Bologna
Sausage - Bologna Sliced
Sausage - Pork**



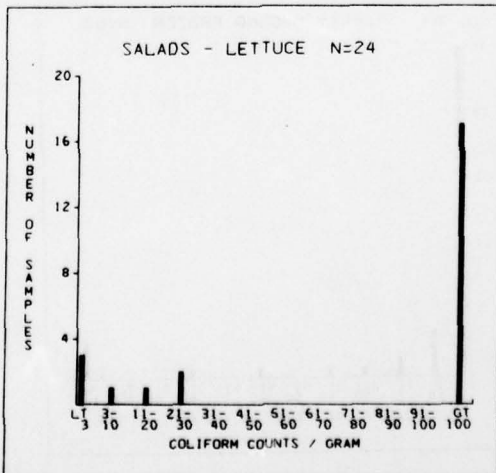
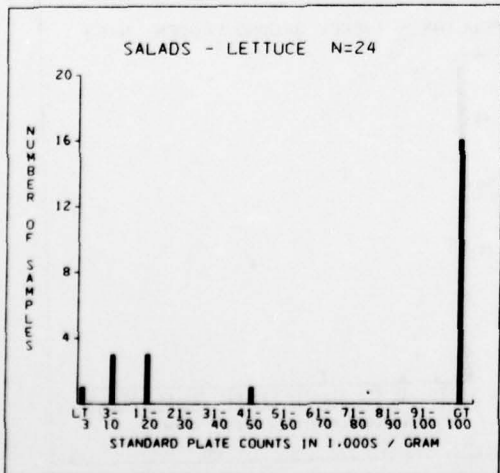
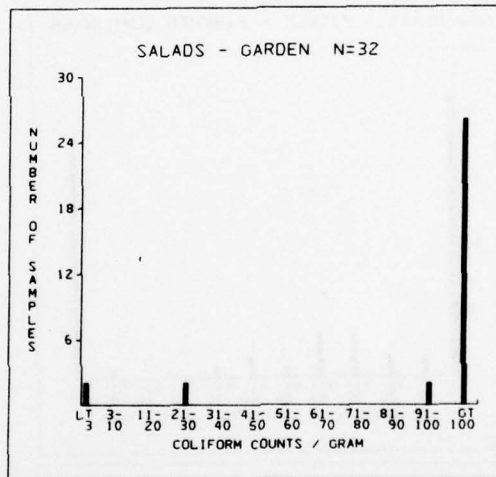
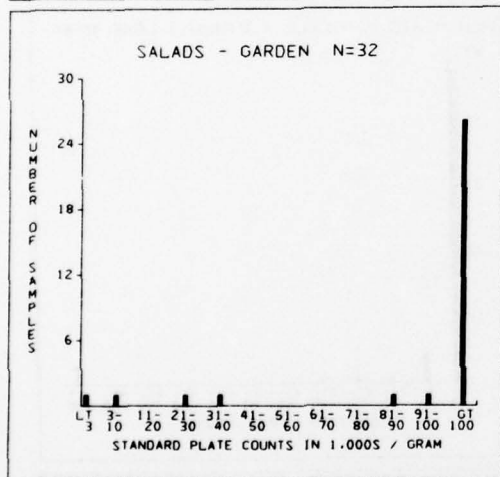
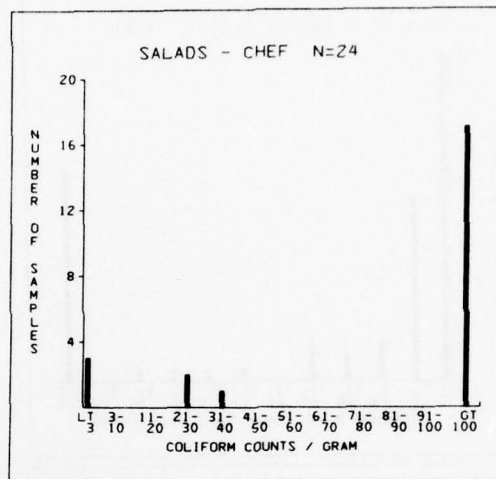
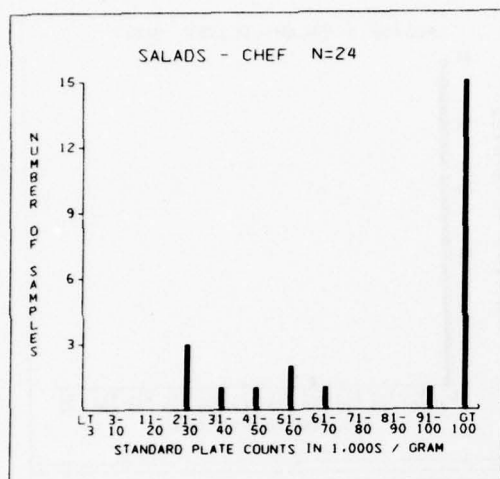
**Fig. 9 - Microbiological Results; Sausage - Pork Hot
Sausage - Pork Links
Sausage - Pork Links Frozen**



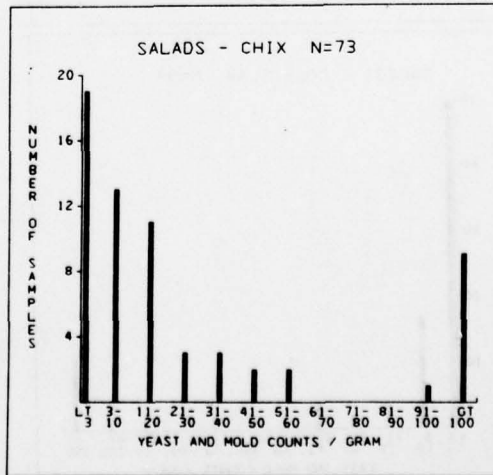
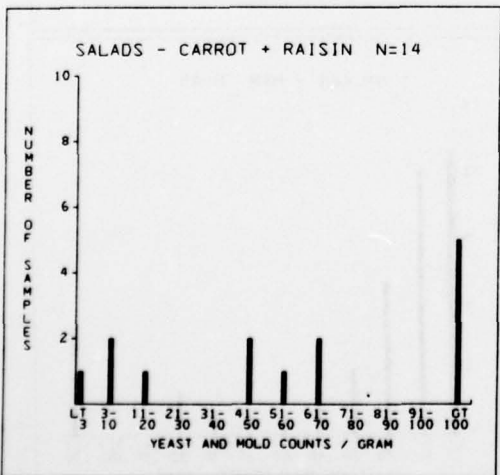
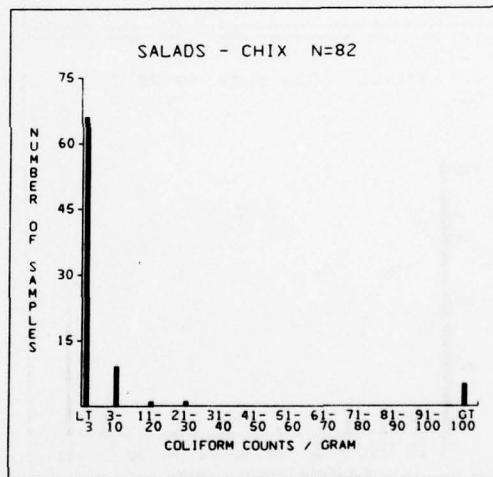
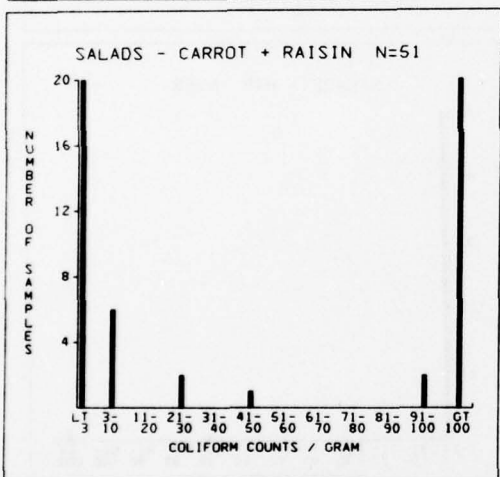
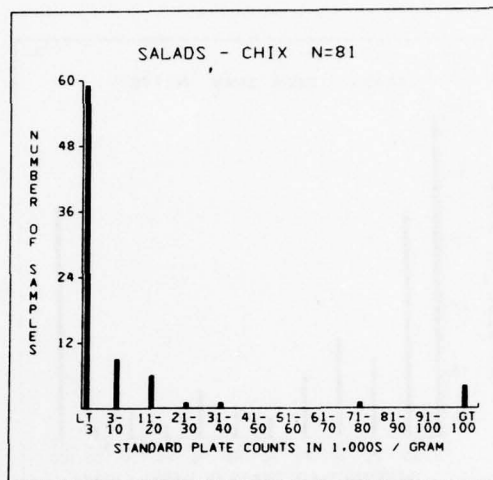
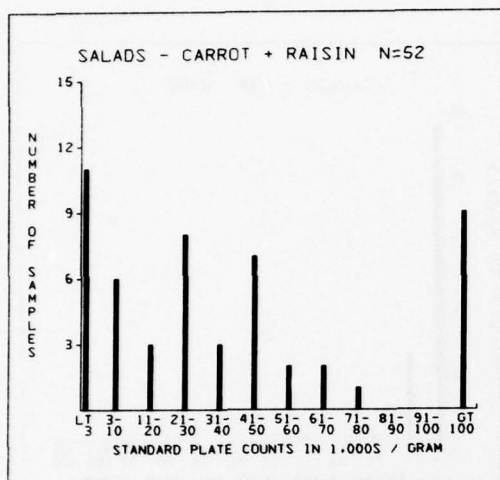
**Fig. 10 - Microbiological Results; Sausage - Salami Sliced
Lunch Meats - Pickle + Pimento Loaf
Poultry - Turkey Ground Frozen**



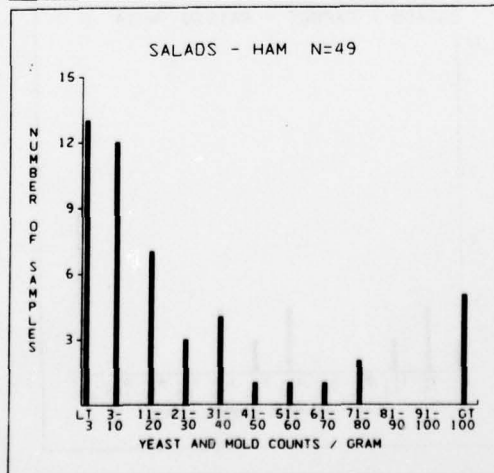
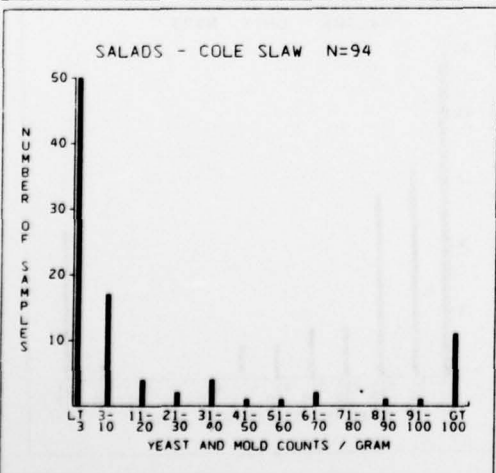
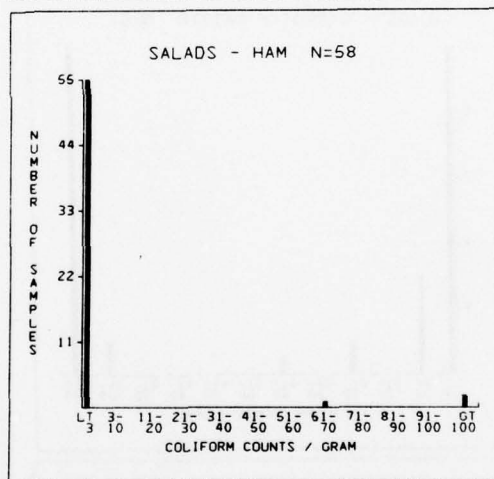
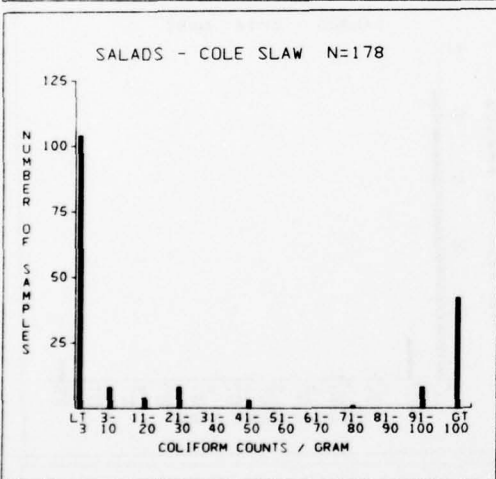
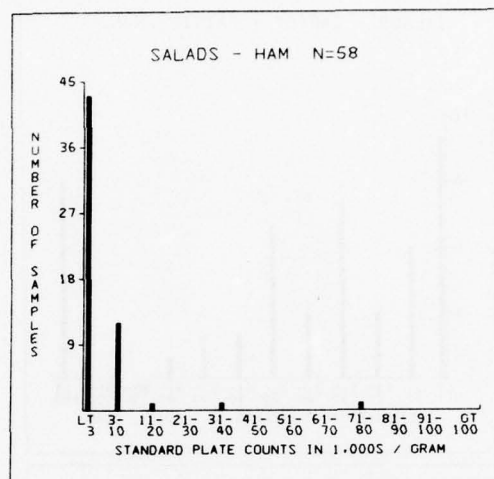
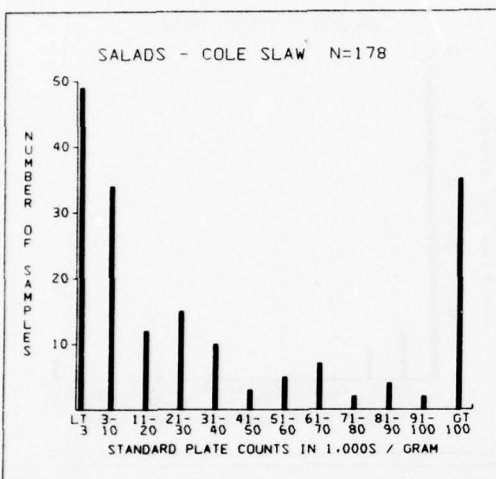
**Fig. 11 - Microbiological Results; Salads - Chef
Salads - Garden
Salads - Lettuce**



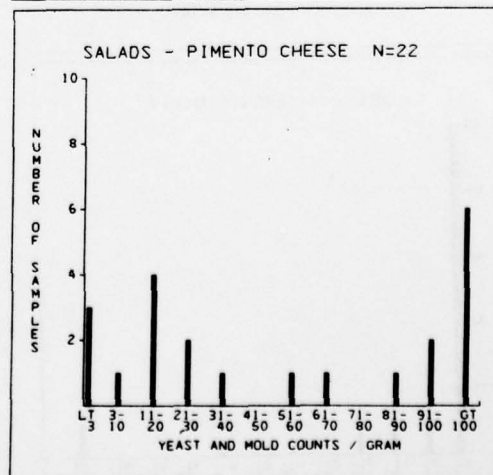
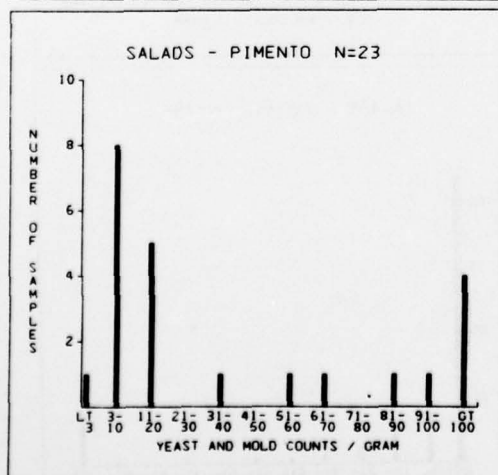
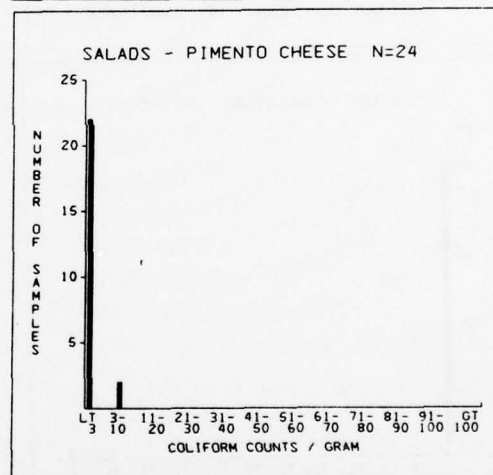
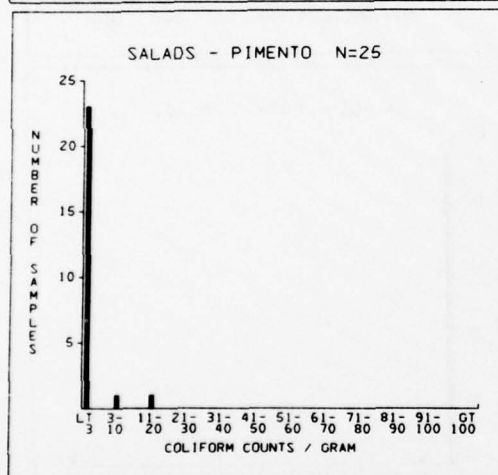
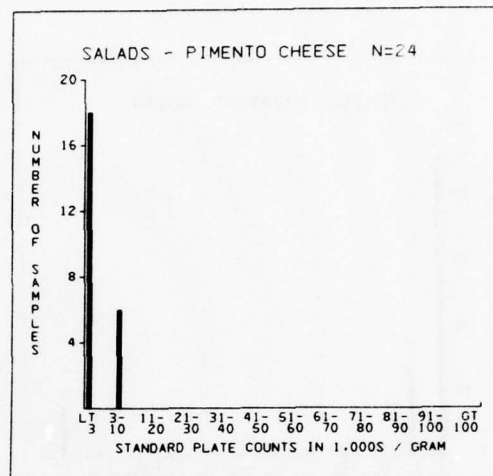
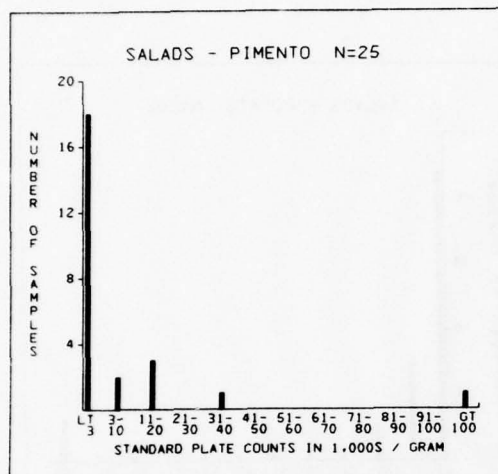
**Fig. 12 - Microbiological Results; Salads - Carrot + Raisin
Salads - Chix**



**Fig. 13 - Microbiological Results; Salads - Cole Slaw
Salads - Ham**



**Fig. 14 - Microbiological Results; Salads - Pimento
Salads - Pimento Cheese**



**Fig. 15 - Microbiological Results; Salads - Macaroni
Salads - Potato**

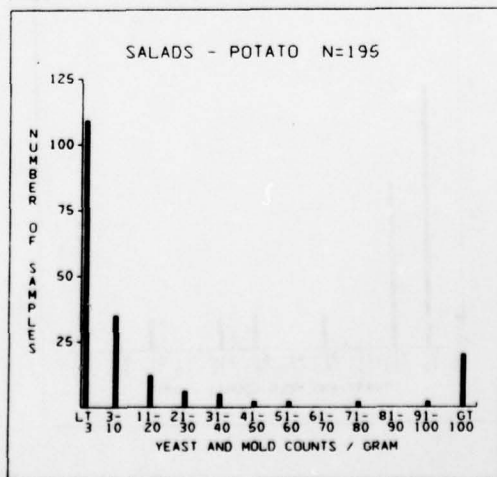
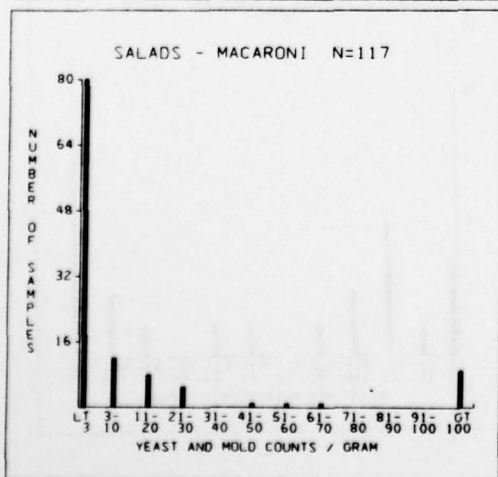
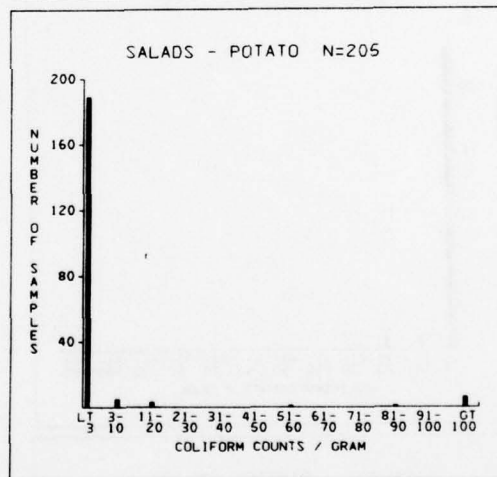
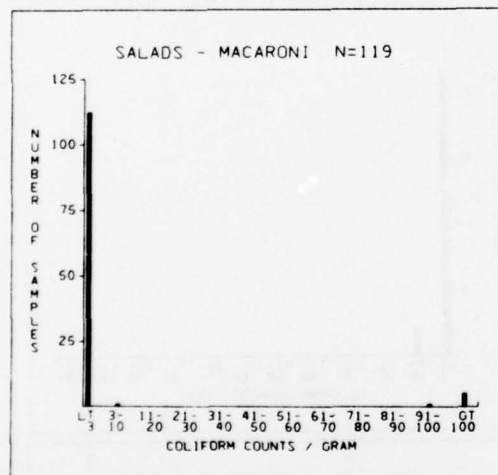
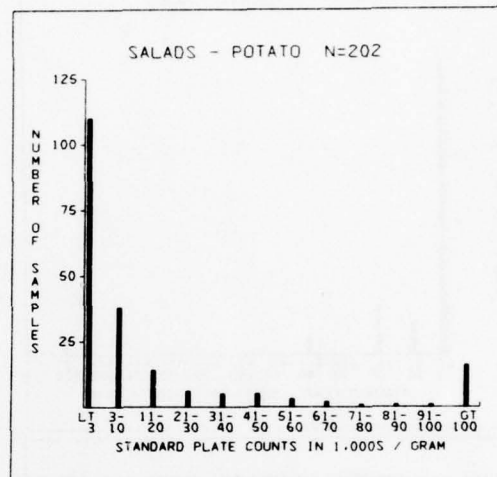
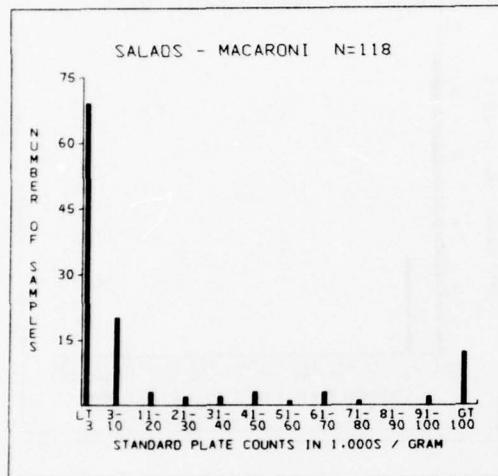
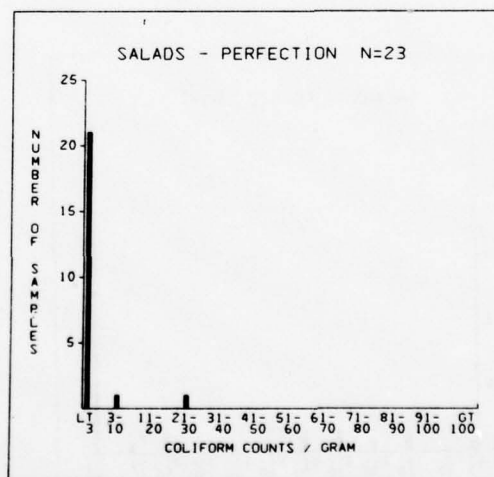
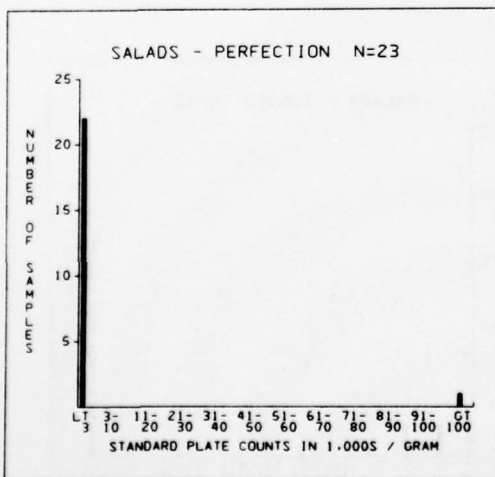
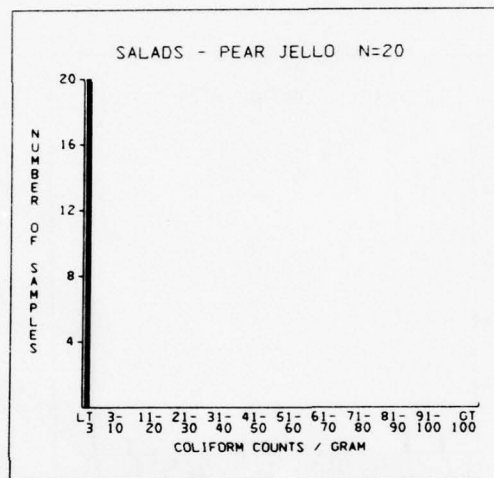
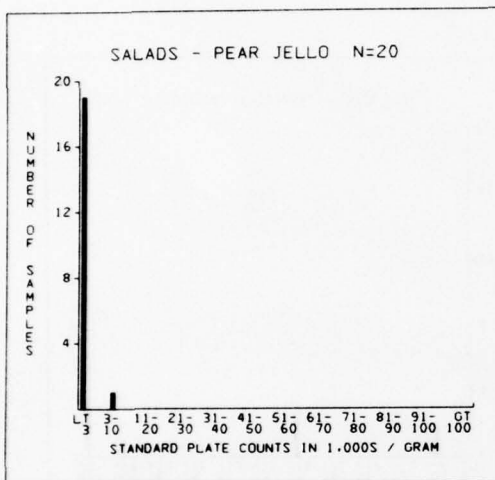


Fig. 16 - Microbiological Results; Salads - Pear Jello
Salads - Perfection



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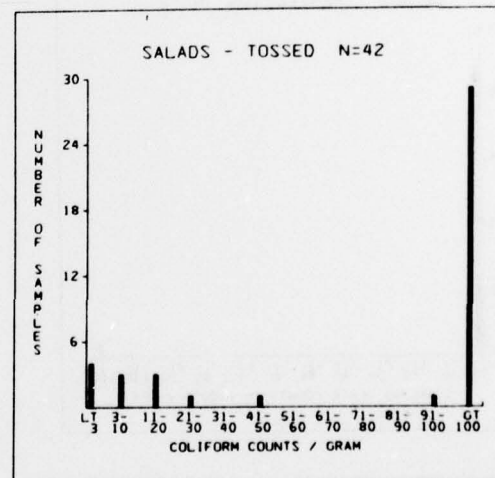
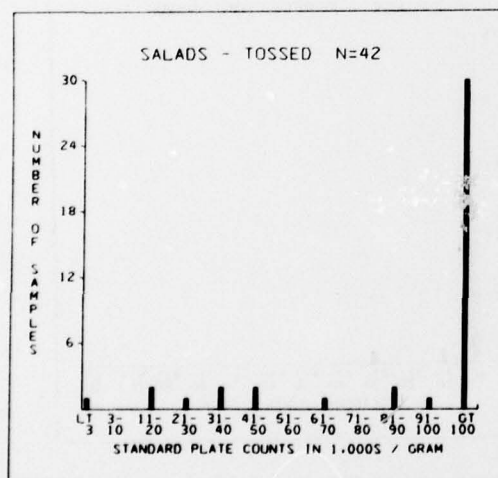
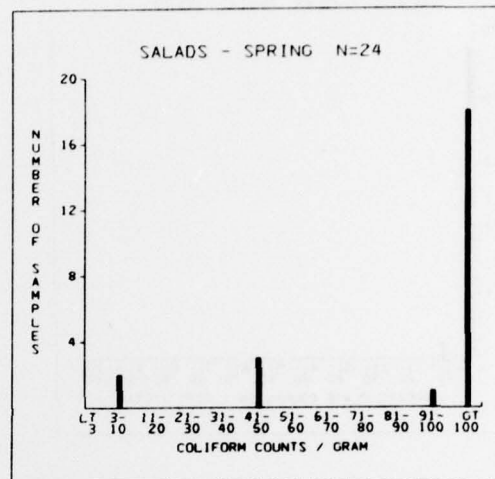
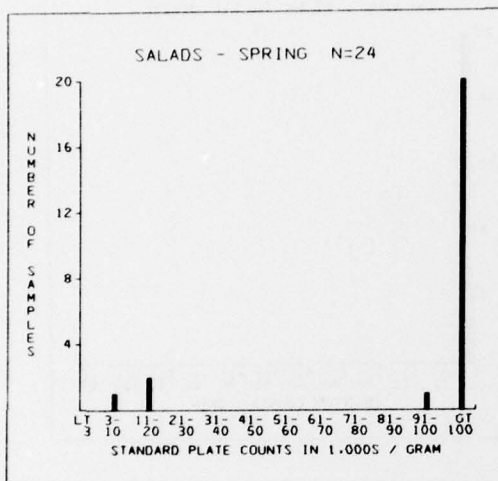
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**Fig. 17 - Microbiological Results; Salads - Spring
Salads - Tossed**



GLOSSARY OF TERMS

+ - and

dehy - dehydrated

prod - products

veg - vegetables

chix - chicken

BBQ - barbecue

No. - number

g - gram

POS - positive

NEG - negative

< - less than

> - greater than

comp - composite

sp. - species

ser. - serotype

PFM - precooked frozen meals

Misc - miscellaneous

ml - milliliter

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